

Azienda Agricola Ottella

Lugana, Back To Silence 2024



WHITE
STILL WINE



ITALY



VENETO



SUITABLE
FOR VEGANS

TASTING NOTE

Highly perfumed natural wine from vineyards close to Lake Garda, exuding peach, orange and grapefruit, with a sliver of flint on the finish.

VITICULTURE

Double Guyot vine training. The grapes come from small parcels in Ottella estate, all close to Lake Garda, harvested very late, around the end of October.

VINIFICATION

Back to Silence is a limited edition natural wine made like wine used to be in the past without the use of mechanical help, hence the name: no machines whirring, just silence. The vinification is similar to a red wine, with a skin maceration that goes on for around a month. It is then kept in concrete and bottled in June the following year.

FOOD MATCHING

Such a unique wine rewards experimentation. Try it with cod fillet with a citrus dressing, Pad Thai, or creamier curries like korma or pasanda.

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|-----------------|-------------------------|
| SIZE | 75cl |
| VINTAGE | 2024 |
| ABV | 12.5% |
| GRAPE VARIETIES | Turbiana (100%) |
| CLOSURE | Agglomerate Cork |
| SKU CODE | G1656124 |
| EXPRESSION | White, Round and Fruity |
| COUNTRY | Italy |
| REGION | Veneto |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Agglomerate Cork |
| PH | 3.2 |
| TOTAL ACIDITY | 6.4g/l Tartaric |
| RESIDUAL SUGAR | 6g/l |
| SKU | G1656124 |