



LE MORETTE

Chiaretto Rosé

Bardolino Classico DOC



Italy > Veneto > Bardolino Classico DOC

Variety

55% Corvina, 35% Rondinella,
10% Molinara



Terroir

Glacial deposits created a strata of compact clay, limestone and marl. Organic farming practices.



Winemaking

Winemakers: Fabio & Paolo Zenato
Fermentation begins with skins for eight hours in stainless steel at a steady 50 °F for 24 hours; then without skins at 65°F for one week. Aged a minimum of one month in bottle.



Production

3000 cases



Le Morette

The Veneto's Big Three grapes -- Corvina, Rondinella and Molinara -- come together in this light-bright rose-colored wine with a fragrant, fresh and fruity flavor. Aromas are characterized by scents of yellow peaches, strawberry and nuances of violet. This full-flavored wine is well-balanced, with intense fruity sensations, and a harmonious dry finish.

There's more to the story.

For more than 1,000 years, wine drinkers in Bardolino have recognized that the area's unique terroir -- vastly different than Valpolicella, produces a perfect Rosé. The change in elevation is the key -- the distinction is obvious.

VARIETAL NOTES

Corvina: A late ripening grape that is mainly grown in the Veneto region of Italy. It has very thick skin and is known for having high acidity, low tannins and notes of sour cherry and bitter almond.

Rondinella: Produces high yields and has thick skin which makes it resistant to disease and excellent for drying out.

Molinara: A light bodied grape commonly used to add acidity to red blends. It is highly susceptible to oxidation, which has caused its production to drastically decline.

FOOD PAIRING

Bardolino Chiaretto pairs easily with many foods and is particularly delicious with antipasti, fish soups, grilled food and Southern BBQ.



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*Personally selected, hand-harvested wines
from the best family vineyards.*



Fabio and Paolo Zenato



Italy > Veneto > Peschiera del Garda
> San Benedetto di Lugana



Estate owned by:
Fabio and Paolo Zenato

Winemaker:
Fabio and Paolo Zenato

Year Founded:
1955; This is the 3rd generation



Farming and Land:
Clay, sand and silt. Organic farming practices on 74 acres.



Production (cases):
Mandolara 25000 cases
Benedictus 1750 cases
Riserva 250 cases
Cepage Rose Brut - 300 cases
Chiaretto - 3000 cases
Bardolino - 1000 cases



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The verdant plains on the south end of beautiful Lake Garda is home to the 74 acres that comprise Le Morette's vineyards. From above, the landscape is a patchwork of farms and vineyards just southwest of San Benedetto. Nestled less than a mile from the lakeshore, the view to the north reveals a glimpse of the foothills that ultimately rise into the Alps.

For three generations the Zenato family have been caretakers of this pristine ecosystem. It is nature that motivates and inspires them, that guides their winemaking practices and philosophy and it is nature that works in unison with them to create such masterfully crafted examples of art in the bottle.

Today, the vineyards are tended by brothers Fabio and Paolo. Here, in the heart of the Lugana DOC in the quaint town of Peschiera del Garda, ancient glacial deposits manifested a unique strata of compact clay, limestone and marl. Soothing warm winds blow throughout the day and refreshing, cool winds in the evening allowed the grapes to maintain a palate-pleasing acid balance.

The name "Le Morette" refers to the most popular and protected species of mallard that nests in the Lugana area. The Zenato family chose this name to further demonstrate the importance that they place on the harmony of their winery with its territory. To ensure that they protect the delicate balance of this environment, they take the extra step of using organic fertilizers and natural substances from the vineyards to the cellar.