



LE MORETTE

**LOCATION:**

Italy > Veneto >  
Lugana DOC

**VARIETY:**

Turbiana (related to Verdicchio)

**WINEMAKER:**

Fabio & Paolo Zenato



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**SCIENCE**

ABV: 13.5%

SUGARS: 4 g/L

TOTAL SO<sub>2</sub>: < 70 ppm

TOTAL ACIDITY: 5.6 g/L

# Le Morette Lugana “Benedictus”

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## EXPERIENCE

**NAME:** The name “Benedictus” refers to the area of San Benedetto where this vineyard is found. Sourced from a single parcel with the best sun exposure.

**CHARACTER:** Full-bodied complexity and depth balanced by a lively finish. Partial oak aging accentuates the spice notes. Aromatics and fruit profile are classic with white flowers, herbs, pear, and lemon. Notes of almond in the finish for lends pleasant bitterness.

**ENJOY WITH:** Classic pairings would include fish, pork or chicken, risotto, mushrooms, and pate. Try it with Salmon, roasted mushrooms, and asparagus, seasoned with lemon and butter.

**BEST RESULTS:** Serve 50-55° F, 10-15 minutes to open in the glass.

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## EXPRESSION

**FERMENTATION & EXTRACTION:** Delicate pressing minimizes oxygen, contact with the skins at low temperatures for one day, native yeast fermentation, 25% of the wine is fermented and aged in oak.

**ELEVAGE:** Occasional batonnage, the majority of the wine is aged in tank with about 25% in French Tonneaux barrels (500 liters) for 4-5 months, raked twice, followed by at least 6 months in bottle.

**FINING & FILTERING:** Vegan, lightly fined with a pea protein.

**SULFUR:** Minimal sulfites are used in making this wine.

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## SOURCE

**FARMING:** In collaboration with World Biodiversity Association, no chemicals are used to protect habitat for the diverse bird population around Lake Frassino. Vineyards planted with flowers, grasses, and legumes to increase soil health and promote biodiversity.

**LAND:** 3.5 hectares, less than a mile from the southern shore of lake Garda with soils of dense clay, compressed by ancient glacial movement.

**VINE:** 40-year-old+ vines, Guyot trellising. The grapes in this vineyard, called La Vella, are picked 3 weeks later than the estate Mandolara bottling.

**HARVEST AND PRODUCTION:**

1,800 case production, all hand-harvested, estate fruit.

