



LE MORETTE

**LOCATION:**

Italy > Veneto >  
Bardolino Classico DOC

**VARIETY:**

Corvina, Rondinella, Molinara  
(65%/30%/5%)

**WINEMAKER:**

Fabio & Paolo Zenato



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**SCIENCE**

ABV: 12%

SUGARS: 3.5 g/L

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

TOTAL ACIDITY: 5.7 g/L

# Le Morette Bardolino Classico

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**EXPERIENCE**

**NAME:** This wine carries the “Classico” name because it comes from the original region of Bardolino before it was expanded. The real deal wine it comes to the local style.

**CHARACTER:** What’s not to love about this unoaked blend of Corvina, Rondinella, and Molinara. Marked by a refreshing, easy-drinking style, it is full of terroir driven character. Expect tart red fruits like strawberry, cherry, and pomegranate, balanced by earthy notes and black pepper.

**ENJOY WITH:** Best with apps like charcuterie and cheese, grilled octopus – actually anything grilled over an open flame – sausages, hamburgers, kabobs with chicken, squash, peppers, and onion.

**BEST RESULTS:** Serve 54-55° F, we recommend about 30 minutes in the fridge.

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**EXPRESSION**

**FERMENTATION & EXTRACTION:** Delicate pressing minimizes oxygen. The juice is with the skins for about 6-8 days.

**ELEVAGE:** Unoaked, this wine rests in tank until settled and then quickly bottled to retain a youthful fruitiness.

**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:** Vineyards lie in the Classico zone of Bardolino, more specifically in the cru zone of La Rocca, near the village of Lazise. Harvested from just 6 hectares of family owned land on morainic soil.

**VINE:** The Lake Garda microclimate moderates temperature. older vines (30+ years) are cordon trained, young vines are guyot for more density (average 15 years).

**HARVEST AND PRODUCTION:** Hand-harvested estate fruit. Less than 1,000 cases produced.

