



LE MORETTE

LOCATION:

Italy > Veneto >
Lugana DOC

VARIETY:

Turbiana
(related to Verdicchio)

WINEMAKER:

Fabio & Paolo Zenato



SCIENCE

ABV: 12.8%

SUGARS: 3.2 g/l

TOTAL SO₂: < 80 ppm

TOTAL ACIDITY: 5.8 g/l

Le Morette Lugana “Mandolara”

EXPERIENCE

NAME: The name “Mandolara” references the almond trees on the property. Classically, this wine has an almond note in the finish.

CHARACTER: Lush and refreshing, a rarely achieved combination. The texture and minerality of this wine take center stage. Classic flavors are represented by white flowers, lemon, and pear, with a finish expressing a pleasant almond-like bitterness. In warmer years, the nuttiness expresses notes of marzipan.

ENJOY WITH: White meat and hardy seafood like scallops. For brunch: Poached eggs, hollandaise sauce, smoked salmon.

BEST RESULTS: Serve 45-50° F, allow 5-10 minutes open in the glass.

EXPRESSION

FERMENTATION & EXTRACTION: A delicate pressing by removing oxygen in the tank to press the grapes. This state-of-the-art-press replaces oxygen with the CO₂ released from the fermentation process to create an anaerobic environment.

ELEVAGE: Left to settle in tank an average of 5 months on the fine lees with a monthly batonnage

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

SULFUR: The use of natural tea tannins protects the juice from oxidation and allows for lower levels of sulfites to protect the wine

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: Lugana is 8 square miles of glacially compacted soil. This unique microclimate influenced by the lake and the compacted clay soils give the wine its special character.

VINE: Guyot trellising, 20 hectares of estate fruit. average 20 year old vines.

HARVEST AND PRODUCTION: 25,000 case production, all hand-harvested, estate fruit.

