

Vinum Vinum

MAGAZINE FOR WINE CULTURE



Le Morette

**Elegance from
Lake Garda**



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Founded 1960

Owners Zenato Valerio family

Oenologist Paolo Zenato

Agronomist Fabio Zenato

Vineyard area 45 hectares

The southern shore of Italy's largest lake was shaped during the last ice age: the glaciers that once spread down here from the Alps left behind them a moraine landscape rich in limestone, rock and mineral salts, with a layer of calcareous clay that is thickest near to the lake. All of these elements ensure that the grapes here produce freshly fruity, pleasantly mineral and above all long-lasting white wines.

One of the best known operations in the region is the producer Le Morette, run by the Zenato Valerio family. Founded by grandfather Gino, the family made a name for itself as a vivaisti, or nursery. This means that they have a deep-rooted understanding of winegrowing. 'When we welcome visitors to our estate, we do not simply show them the cellar, but rather follow the entire path

from vineyard to bottling and tasting', says Fabio Zenato, who runs the company with his brother Paolo and his father Valerio. 'And the quality of the wine is fundamentally down to the soils, the biodiversity, but also sustainability in the economic and social sense', the trained agronomist notes.

The soils on the southern shore of Lake Garda - a very special location - are clayey, and above all perfect for one particular grape variety: Trebbiano di Lugana or Turbiana. 'Turbiana is a complex grape', Fabio Zenato explains: 'You can use it to make vintage wines, as well as Riserva versions or single-vineyard wines.' It

ripens late and offers pronounced acidity. The wines are vinified in Le Morette's modern, sustainably designed cellar (opened in 2013), near Peschiera del Garda in the Veneto part of the Lugana region (which also covers part of Lombardy).

The young Lugana La Mandolara is already demonstrating the potential of the grape: it has a precise aromatic profile offering up tempting notes of citrus fruit and almond, as well as tropical fruit aromas. In Riserva form, which is matured for at least 24 months, the Lugana broadens its wide spectrum of aromas and enhances its mineral style. Benedictus by Le Morette, on the other hand, is a very particular expression of the Lugana vineyards: the selection spends a long time on the lees and offers compelling finesse. 'It is important that Lugana is given time

to mature', in Fabio Zenato's view - 'it is still drunk much too early, whereas a good Annata has the potential to ma-

'A Lugana needs time to mature: it is still drunk too early.'

Fabio Zenato

ture for three or four years and beyond.' Lugana is not the only designation of origin in Le Morette's portfolio: a freshly fruity Charetto di Bardolino is being made in the Bardolino wine region, a mineral rosé from Lake Garda that serves as an exceptional aperitif and also goes well with fish or white meat. Amarone is also produced in Valpolicella, another oenological flagship for the province of Verona. And not forgetting a small but perfectly formed selection of sparkling wines, in which Turbiana also plays a key role.





Our selection

Lugana DOC La Mandolara 2020

A selection of Turbiana grapes from around Peschiera del Garda: fresh green apple aromas with subtle floral and almond touches, offering pleasantly saline minerality and lively acidity on the palate with a fresh, fruity finish. Good with white meat, fish or risottos.

Chiaretto di Bardolino DOC 2020

Made from 55% Corvina, 25% Rondinella and 10% Molinara and left on the skins for just a few hours: inviting rose and raspberry aromas, shaped by compact acidity, combining freshness with structure, offering a special, invigorating touch for any time of day.

Lugana DOC Benedictus 2020

This was first made in 1995 and is a selection of the best, ripest Turbiana grapes: compelling aromas of fresh stone fruit with acacia blossom notes, lively acidity on the palate, juicy and very polished in the finish with delicately spicy pepper notes. Good with seafood and fish.



LE MORETTE
AZIENDA AGRICOLA VALERIO ZENATO

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