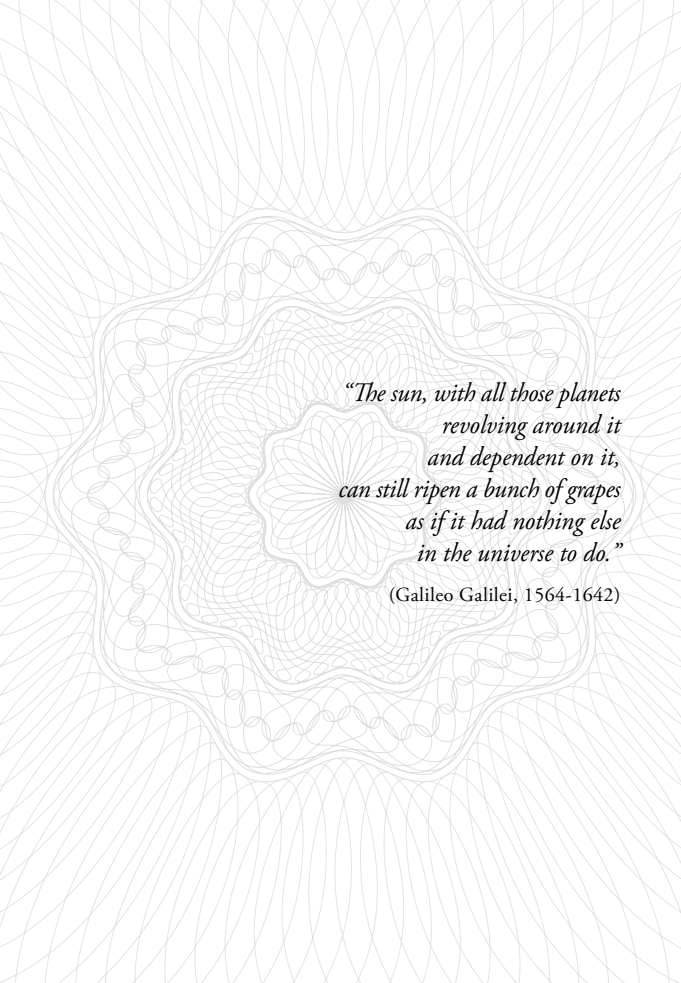




LE MORETTE
AZIENDA AGRICOLA VALERIO ZENATO



*“The sun, with all those planets
revolving around it
and dependent on it,
can still ripen a bunch of grapes
as if it had nothing else
in the universe to do.”*

(Galileo Galilei, 1564-1642)

THE WINERY

The Azienda Agricola Valerio Zenato lies on the narrow belt of land between the south coast of Lake Garda and the little Frassino Lake, today important European Naturalistic Site. The vine, as the olive tree find in this particular angle of territory the ideal microclimate for its maximum expression in terms of quality. “Le Morette” are, at present, the most popular bird-variety on Frassino Lake. The denomination, identifies today the whole production confirming the harmony with the environment that surrounds it and the knowledge of all natural factors that determine the uniqueness of the wine area.

During an historical analysis on the origins of wine, has emerged that “Le Morette” were considered sacred animal from the great civilization of the Etruscans, the first great scholars of the cultivation of the vine, grafts of winemaking techniques and expert of characteristics of the vines themselves. From this premise, we started the production of wines and products of the company, as a guarantee of absolute quality and deep emotional bond, historical and cultural with the territory.



NAME Le Morette - Azienda Agricola Valerio Zenato

FOUNDED 1955

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GPS 45°26'39.4"N 10°39'24.3"E









THE PHILOSOPHY

The philosophy of the winery is based on the maximum respect for the environment, to optimize the balance between production and nature.

The winery has been founded by Gino Zenato 60 years ago, faithful interpreter of the earth of Lugana. Today, Fabio and Paolo, the third generation of winemakers, support their father Valerio, which deals mainly of vine shoot production and care of the vineyard: “We guide the company and continue the family tradition with the same passion and enthusiasm of our grandfather”.

The new winery, opened in October 2013, is the symbol of the family commitment and dedication: a building that embraces tradition and innovation, built according to criteria of eco-sustainability with the help of instruments and well advanced technologies.










LUGANA MANDOLARA

This wine is produced through the selection of the vines and the grapes of "*Turbiana*", that allow to get a wine of elevated quality. Pale yellow colour with greenish reflexes, introduces notes of white flowers that after a brief period of refinement in bottle, become fruity. The taste is fresh, harmonic and particularly delicate, with a typical sign of almond, characteristic of this wine, supported by a natural sapidity, peculiar of the clayey soils. Its delicate and light flavor makes it the perfect companion of a wide range of dishes.



10-12° C 

12,50% Vol. 

ml. 375, 750, 1500, 3000 

LUGANA BENEDICTUS

This wine is obtained exclusively by the selection of the “*Turbiana*” grapes, chosen from the mature one, that follow a light crush and an accurate vinification at controlled temperature, in order to give great personality. Lugana Benedictus has a pale straw-yellow colour, with gold reflections that reaches an intense highlights. Its flavour is fresh with intense exotic fruity sensations and hints of spice. It is a perfect companion of several kinds of dishes from fish to delicate rice and white meat preparations.



12-13° C



13,00% Vol.



ml. 750, 1500, 3000



CÉPAGE BRUT SPUMANTE

Cépage is our family interpretation of the Brut sparkling wine. The grapes are picked up by hands during early September. Primary fermentation takes place with the help of selected yeasts at low temperature; secondary fermentation lasts 5 months in stainless steel tanks, according to the “Charmat lungo” method. The result is a wine that reaches a unique bouquet of great elegance, with hints of yeast and reminiscences of crust of bread. It has a dry and rich flavor, characterized by a pleasant fragrance and a persistent taste with a pleasant finish.

It is the ideal companion for every moment of a meal.



6-8° C

12,50% Vol.

ml. 750, 1500

SERAIBIANCO

This superb white wine is made using a special cuveè of white grape varieties, like Trebbiano, Pinot Bianco and Chardonnay.

Brilliant, light yellow colour, with green reflections; it is very fresh, characterized for floral and fruity aromas, that reminds green apple, pear and apricot, with thin notes of gooseberry.

It has a pleasantly dry flavour, with fresh acidity and delicate smoothness.

Serai is a perfect companion of several dishes, light appetizers based on fish or on its own as an aperitif.



12-13° C



12,00% Vol.



ml. 750

LUGANA DOC RISERVA

Lugana Riserva is the denomination that, more than others, confirms the commitment that our family have for the vine variety Turbiana: care, selection, attention and passion, that embrace the history of three generations, for a vine, the Turbiana, that our family has studied and on which have founded his own work.

This Riserva, true expression of the link between Vine and Terroir, takes origin in the historical vineyards of the family with the most elevated clay concentration.

In order to enhance the potential, we are studying and selecting the autochthon vine Turbiana, reproducing it by grafting from mother vines over 100 years old.

The Lugana Doc Riserva, in "limited edition", with numbered bottles, confirms the strength and character of these grapes, grown in our area from the earliest times. A real return to the origins, which date back to 2000 years ago, as evidenced by the writings of Catullus, Plinius and Virgilius who sang of wines in their poems.



Turbiana grapes are picked up by hands, in the second decade of October. After an accurate vinification in stainless steel tanks, follows a slow fermentation operated by indigenous yeasts, at controlled temperature, refining sur lie, almost for 12 months, that gives to this wine complexity and elegance. The Riserva that results is an authentic wine, harmonic, with great longevity, with brighter tones fine and more pronounced aromas.

A wine of an intense flavour, rich, with a great personality, characterized by an authentic minerality that confirms the noblest expression of Turbiana grape.



12-14° C



13,50% Vol.



ml. 750









BARDOLINO CLASSICO CHIARETTO

The Chiaretto is made with Corvina 55%, Rondinella 35%, Molinara 10%, it is produced in the ancient production area of Bardolino, as stated by the label-diction "Classico".



The maceration with the skin lasts one day. The bouquet is characterized by scent of yellow peaches, strawberry, and nuances of violet. At taste is full flavoured, well-balanced, with intense fruity sensations, and an harmonic dry finish. Bardolino Chiaretto is a fine wine for many combinations of food.



13-14° C



12,00% Vol.



ml. 750



BARDOLINO CLASSICO

Bardolino Classico is obtained with 65% of Corvina, 30% Rondinella, 5% Molinara grapes. The vinification is in stainless steel tanks, occurred by the contact of the skins with the must for 8 days. A wine full of character, star-bright pale ruby in colour with a fragrant, harmonious, lasting flavour and a light vinous bouquet. On the palate is well-balanced, with intense notes of red fruit compote, dry and spicy with a slightly bitter finish. Bardolino is a fine wine for all the meal, exalting the characteristics of all cuisine from boiled meats to roasts.



16° C



12,50% Vol.



ml. 375, 750, 3000



SERAIROSSO

This wine is the result of an accurate vinification of the grapes, which have different ripening time.

During aging, the wines are assembled in oak barrels, with frequent “batonage”. The wine matures in stainless steel tanks, while part of it evolves for 6 months in second passage tonneaux. Deep ruby color with purple shades, with fruity bouquet reminiscent of cherry, plum and berries; at palate is balanced, medium bodied, fresh and soft, with enveloping structure. Recommended with main dishes and risotto, meat and medium-aged cheeses.



16-18° C 

13,00% Vol. 

ml. 750, 1500, 3000 

PERSEO

Perseo takes origin from an idea developed over time with the desire to get great structure combined with an elegant aroma. It is produced with Merlot and Cabernet Sauvignon grapes that, after the harvesting, undergo a 4 week drying period in a fruit storage structure. The wine is refined in tonneaux. It has a deep ruby red colour, with an intense bouquet of red fruit aromas, typical of cherry and raspberry spirit. It is a full bodied wine, with rich fruity sensations that confirm the notes of the aroma and with a particular persistent flavour. Perseo is ideal in combination with flavorful dishes.



16-18° C



14,50% Vol.



ml. 750, 1500, 3000







GRAPPA DI LUGANA

Our Grappa are obtained by the traditional method of distillation under vacuum in small copper alembic, employing only the grape marc of the local variety

Turbiana. The Grappa di Lugana is characterized by aromatic intensity, accompanied by a great softness, a particular delicate and light bouquet.

The Grappa Benedictus is a more complex spirit, after a 2 year ageing period, it is amber colored, with a wide aroma, with notes of ripe fruit and a softer and enveloping flavour.



42,00% Vol.



ml. 500



PASSITO BIANCO ACCORDO

Accordo is a Passito wine obtained from the Turbiana grapes which are raisin-dried in a fresh “fruttaio” (fruit chamber). The grapes, pressed normally in December, produce a concentrated wine-must which brings the noble characters of the variety. It is intense gold in colour, with delicate exotic fruits and honeyed notes at nose.

On the palate it is very elegant, sweet but not to excess, fresh, well balanced, with reminiscences of dried apricots and toasted almonds with an incredible length. It is excellent on its own or at the end of the meal to accompany pastries without cream and blue cheeses.



12° C

13,50% Vol.

ml. 375



OLIO EXTRAVERGINE DI OLIVA

The Extravirgin olive oil enriches the production of “Le Morette”, is obtained by the first cold pressing of selected olives from Casaliva variety, which lies on a narrow strip of land on Garda lake area.

The Garda olive oil has some peculiar characteristics: fruity notes about medium intensity that remind fresh grass, artichoke, delicate taste with light notes of bitter and spices recognizable to the palate, with an aftertaste of almonds, of an intense green colour. This is an easily digested and extremely flavourful olive oil. It's recommended as dressing for the fragrance, the aroma and flavour it gives to food.



~ < 0,3%

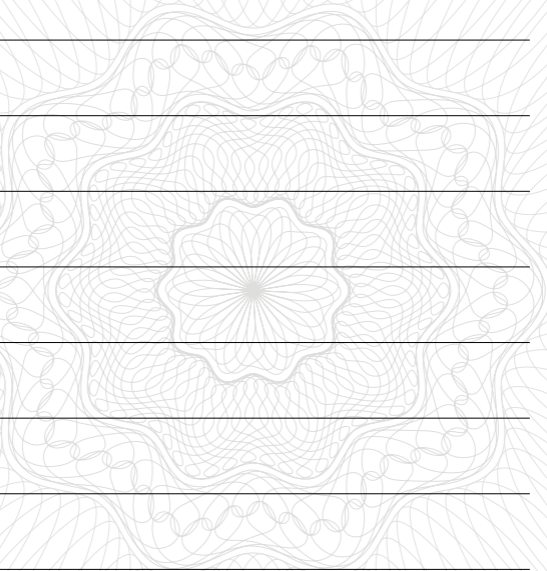


ml. 500, 750, 3000





TASTING NOTES:







Riva del Garda

Salo

Garda

Lago
di Garda

Bardolino

TRENTO

Lazise

Sirmione

Desenzano

Lonato

Peschiera

◀ MILANO

VERONA

VENEZIA ▶



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Villafranca

