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*Full bottle 1,362 g. Hand-picked Turbiana. Stainless-steel fermentation and ageing on lees.*

Creamy mouthful but at the same time there is this fabulous apple-and-lovage sherbet buzz that floods the driveline – start to end. So, so mouthfilling. With a crazy but delicious ping-pong play of ripe fruit and bitter-mineral saltiness. It starts tight, slips like silk slips down the edges of the tongue and then finishes with the more textural feel of vintage, well-ironed linen. Every time I taste, it changes: like a sun-catcher. One moment golden (melon), one moment green (kiwi), one moment scarlet (cherry). One moment ripe-juicy smooth (mango), the next, crunchy (green apple). Crazy fun wine when you start to focus on the way it plays with your mouth. (TC)

Producer	Valerio Zenato
Cuvée	Le Morette Mandolara
Appellation	Lugana
Region	Lombardia/Veneto
Country	<u>Italy</u>
Colour	White
Alcohol	12.5%
Score	16.5
	2022
When to drink	- 2026
Published on	1 Sep 2022
Date tasted	25 Jun 2022

Reviewer

Tamlyn Currin