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Full bottle 1,381 g. 100% Turbiana picked very ripe. After the harvesting the grapes remain in contact with the must for one day at low temperature. Fermentation takes place in oak at controlled temperature to obtain a slow fermentation. Aged in small oak barrels.
Daffodils and apple blossom on the nose, a faint trace of oak spice which is more apparent, but still subtle, in the mouth. Less exuberant than their Mandolara, but no less intense, with fruit on the cusp of tropical (papaya chopped with apple) and the florals more etched into the fruit, as if they'd been tightly stitched to the fabric of the wine by needle-point, lemony acidity. Tucked into the firm, mouth-watering finish is a hint of roasted nuts, which will develop with age. Beautifully complete. (TC)

Producer	Valerio Zenato
Cuvée	Le Morette Benedictus
Appellation	Lugana
Region	Lombardia/Veneto
Country	Italy
Colour	White
Alcohol	13.5%
Score	17
When to drink	2023 – 2030
Published on	30 May 2023
Date tasted	30 May 2023

Reviewer	Tamlyn Currin