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Full bottle 1,512 g. 100% Turbiana from their oldest, historical family vineyards with the highest clay concentration. Slow, spontaneous fermentation in stainless steel at controlled temperature and a long, 12-month ageing period on lees. A small portion of wine ages for a brief period of time in new oak barrels.
Soft, curved, candied-angelica cream aromas. The silkiest and least fruity of their three Luganas. Although the cream and baharat spices of the oak give way to ripe yellow peach and apricot fruit, candied citrus peel, green pineapple peel and cardamom. Sophisticated and substantial, but more a winemaker's wine than a vineyard wine. A long, true finish, the wine holding its head high and carrying its breadth with ease every step of the way. (TC)

Producer	Valerio Zenato
Cuvée	Le Morette
Classification	Riserva
Appellation	Lugana
Region	Lombardia/Veneto
Country	Italy
Colour	White
Alcohol	13.5%
Score	17.5
When to drink	2023 – 2030
Published on	30 May 2023

Date tasted	30 May 2023
Reviewer	Tamlyn Currin