



Story of the wine:

Le Morette winery is a family-run estate located in the scenic Lugana region of northern Italy, renowned for its exceptional wines and picturesque landscapes. Founded in the 1970s, the winery embodies a deep respect for tradition and a commitment to sustainable practices. Utilizing native grape varieties, particularly Turbiana, Le Morette produces a range of high-quality wines that reflect the unique terroir of the area. The estate's vineyards are situated near Lake Garda, benefiting from the region's mild climate and mineral-rich soils. With a focus on craftsmanship and authenticity, Le Morette is dedicated to creating wines that capture the essence of Lugana, offering wine lovers a true taste of this beautiful Italian landscape.

Varietals:

Corvina 65%, Rondinella 30% and Molinara 5%.

Area:

Bardolino, Veneto

Ageing:

The Bardolino Classico is produced in the ancient wine-growing region of Bardolino. After hand-harvesting in late September, the grapes undergo fermentation on their skins for eight days at a controlled temperature of 26°C in stainless steel tanks. This process helps extract vibrant flavors and color while preserving the wine's fresh character. Following fermentation, the wine is aged in the bottle for two months, allowing it to develop its harmonious profile before release.

Descriptions for Wine List:

Bardolino Classico presents a pale ruby hue that enchants the eye. On the nose, it reveals harmonious aromas with captivating notes of red fruits and subtle spices. The palate offers a well-balanced experience, featuring dry and spicy flavors complemented by a slightly bitter finish. This wine is versatile, pairing beautifully with braised and roasted meats, grilled beef, or wild boar. For the best experience, serve it at 16°C, uncorking just before enjoyment.

