

LE MORETTE BENEDICTUS LUGANA DOC 2019



WINE INTRODUCTION

Obtained exclusively from Turbiana grapes, which are originally from this area of Lake Garda.

WINEMAKING NOTE

Strictly handharvested only, at the end of October, when only the most sun-exposed grapes are selected. Thermo-controlled vinification of the must starts with the skins still in contact for one day, before fermentation in stainless steel tanks at 16°-18°C. Part of the must ferments in small oak barrels. Aged for at least three months in bottle before release.

APPEARANCE, AROMA AND TASTING NOTE

Lugana Benedictus has a pale straw-yellow colour, with gold reflections. Its flavour is fresh with intense exotic fruity sensations and hints of spice, due to the oak fermentation and ageing in small oak barrels. Its particular flavour make it a perfect companion with several kinds of cuisine from fish to delicate rice dishes, and white meat preparations.

WINE INFORMATION

Country:	Italy
Region:	Veneto
Wine Type:	White wine
Producer:	Le Morette
Wine Name:	Benedictus Lugana DOC
Vintage:	2019
Principle Grape (%):	Turbiana (100)
Closure:	Cork
ABV (%):	13.50
Acid (g/L):	5.60
pH:	3.30
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE SCORES

James Suckling:	91 points
Gambero Rosso:	Tre Bicchieri