

Le Morette's Cépage Spumante Brut

scritto da Redazione Wine Meridian | 12 Luglio 2022



The sparkling wine Cépage Brut is made from a specific selection of Turbiana grapes vinified using the lengthy Charmat process, a production of which Valerio Zenato's company, Le Morette, is particularly proud. Cépage is the company's sparkling wine, an exquisite expression authentic to the regions of Lugana, a location encircled by Lake Garda and climatically protected by the surrounding mountains, providing the ideal circumstances for robust grapes and full-bodied sips. Valerio Zenato's farm is located in San Benedetto di Lugana, a nature reserve and naturalistic area with 32 hectares of vineyards organized into three estates: two in San Benedetto di Lugana and one in Palazzo di Sirmione, the nearest to the lake. The company philosophy strives to bring out the relative territory in each wine in a balance ensured through viticulture composed of natural components. The

production is meticulous, overseen directly by the family, who strives only to maximize the value of the land while adhering to high quality standards. Cépage is a sip with a moderate carbonation, fragrant amplitude, and chiseled tactility, as well as pleasantness, subtle floreality, and citrus strength. A wine with a delicate spirit, great as an aperitif to match seafood tastes like a scallop and provolone starter.

Company Profile

The Morette – Valerio Zenato farm today is one of the most dynamic areas of production of Lugana DOC. Its headquarters are in San Benedetto di Lugana, in the thin belt that divides the southern bank of Lake Garda and the Frassino Lake, which is an important naturalistic site and natural reserve. The farm is developed over 30 hectares of vineyards divided in three estates, two in San Benedetto di Lugana and one near the Sirmione Palace, in the agricultural area nearest to Lake Garda. Here there are the toughest plots of land, that sometimes force grapevines to limit conditions, particularly for water supplies. Nevertheless this is the zone of “first territorial cru”, the one where white wines of greater structure are produced and which are characterized by a strong minerality. Our company philosophy is based on the solid bond with the territory the balance of which is guaranteed particularly by the use of organic amendments and substances of natural origin. Each phase of production, from the grapevine up to harvest and winemaking, is followed personally and with care by the family, as a guarantee of a production with a strong personality.

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