



## LE MORETTE LUGANA BENEDICTUS 2020

Only the choicest Turbiana grapes, those that receive the most sunlight, are hand-selected to create this wine. After the harvesting, the grapes remain in contact with the must for 24 hours at low temperature to develop fruit flavours and complex aromatics. Slow fermentation is controlled by low temperatures in order to assure a high quality wine.

Lugana Benedictus has a pale straw yellow colour with gold reflections. Its flavour is fresh with intense exotic fruit. A portion of the pressing is fermented in oak and final aging in oak tonneaux creates a hint of spiciness. Pair with a wide range of cuisines, including fish or delicate rice dishes, or white meats. Recommended serving temperature is 12 - 13°C, with large glasses.

**Vines :** Turbiana originally from the area of Lake Garda. Production per hectare is 8.000 kg.

**Vine Training System :** Guyot, double but short; 3.500 vines per hectare. **Harvest :** Hand-harvested in mid-October, later than grapes used for Lugana Mandolara. **Vinification :** Thermo-controlled vinification of the wine-must, starts together with the skins for one day, then continues in stainless steel tanks at 16°C. Part of the must ferments in oak tonneaux barrels. **Ageing :** A portion aged 6 months in tonneaux barrels. Alcohol content: 13,5% vol. Acidity level: 5,60 g/l pH: 3,30 Extract: 23 g/l