



## Lugana DOC Mandolara 2025

Le Morette

<b>Type</b>	White wine
<b>Origin</b>	Italy, Veneto
<b>Producer</b>	Le Morette Peschiera del Garda
<b>Classification</b>	DOC
<b>Expansion</b>	5 - 6 months in stainless steel tank. 1 month in the bottle
<b>Contents</b>	75 cl
<b>Vintage</b>	2025
<b>Enjoyment phase</b>	up to 6 years
<b>Serving temperature</b>	8 - 10°C
<b>Alcohol content</b>	12.5 %
<b>Grape varieties</b>	Turbiana
<b>Article no</b>	13619725

### Comments

This wine is made by selecting Turbiana vines and grapes, fully expressing their typicality. Together with the ecosystem in which they are grown and the careful winemaking, they allow us to obtain a wine of great elegance.

### Pairing

It goes well with fish dishes, white meat and delicately spiced starters.

### Tasting notes

Straw yellow in color with greenish reflections, it has pronounced notes of white flowers that become fruity after a short aging period in the bottle. The taste is fresh, harmonious and particularly delicate, with an almond note on the finish that is typical

of the variety, supported by the natural juiciness that is typical of loamy soils. The minerality and longevity characteristic of Lugana are best expressed during bottle aging.