



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.

LUGANA RISERVA SERGIO ZENATO

DENOMINAZIONE DI ORIGINE CONTROLLATA

This Lugana Riserva is the fruit of the Zenato family's genuine passion and a reflection of their history in the appellation. The grapes for this wine come from the oldest vines on their Podere Massoni farm. On the palate, it's rich in flavor, with great depth and balance. An ideal white for aging.



GRAPE VARIETIES

100% Trebbiano di Lugana

LOCATION & CHARACTERISTICS OF THE VINEYARD

in Peschiera, on the Southern shores of Garda Lake

AVERAGE ALTITUDE OF THE LAND

from 60 to 80 meters a.s.l.

TYPE OF SOIL

chalky-clay soil

TRAINING SYSTEM

guyot

AVERAGE AGE OF THE VINEYARD

50 years

NUMBER OF BUDS PER PLANT

7/8 per plant

YIELD PER HECTARE

8 tons

PERIOD AND METHOD OF THE HARVEST

the slightly late harvest (middle of October) rewards us with a unique expression of this wine in structure and significant longevity.

VINIFICATION

the fermentation takes place partly in 50 hl oak barrels, partly in 300 l tonneaux and partly in steel tanks (the percentage varies according to the vintage) for about 15 days, followed by oak ageing for about 8 months. Before commercialization the wine undergoes additional months of steel tank refinement and 12 months of bottle refinement.

COLOUR

the colour is clear gold with sparkling highlights

BOUQUET

the bouquet has elegant hints of flowers, citrus and exotic fruit.

TASTE

the wine has a substantial, balanced and mineral taste.

SERVING TEMPERATURE

at 9-10°C

ALCOHOL

13,50% Alc/Vol.

GASTRONOMICAL COMBINATIONS

pasta with white sauces, risottos, medium aged cheeses, perfect with freshwater fish.