



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.

LUGANA SAN BENEDETTO

DENOMINAZIONE DI ORIGINE CONTROLLATA

The Zenato Lugana San Benedetto is made from a selection of the best grapes from the eponymous estate.

The vineyards are some of the appellation's most historic and are considered to be among its best.

Rich in personality and with great depth, this wine delivers a wide spectrum of fresh and complex aromas on the nose. It's full-bodied and full-flavored in the mouth, with notes that shift from dried apple and pineapple to pear and vanilla.

Its long, brilliant finish lingers with delicious results.



GRAPE VARIETY

100% Trebbiano di Lugana

LOCATION & CHARACTERISTICS OF THE VINEYARD

between Peschiera and Desenzano, the southern area of Garda Lake.

AVERAGE ALTITUDE OF THE LAND

from 60 to 80 m a.s.l.

TYPE OF SOIL

chalky-clay

TRAINING SYSTEM

Guyot

AVERAGE AGE OF THE VINEYARD

25/30 years

NUMBER OF BUDS PER PLANT

8/10 per plant

YIELD PER HECTARE

100 hundredweight

PERIOD AND METHOD OF THE HARVEST

last ten days of September and the first ten days of October.
Manual harvest

VINIFICATION

gentle pressing and fermentation in stainless steel tanks at a controlled temperature of 16-18°C. Refinement for 4-5 months in stainless steel tanks followed by 2-3 months in bottles before sale.

COLOUR

straw-yellow with greenish highlights

BOUQUET

delicate and pleasurable

TASTE

fresh, soft, gentle

SERVING TEMPERATURE

serve at 9-10°C

GASTRONOMICAL COMBINATIONS

excellent as an aperitif, with starters, fish and all cold dishes