



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.

LUGANA METODO CLASSICO BRUT

DENOMINAZIONE DI ORIGINE CONTROLLATA

Made with 100% Trebbiano di Lugana grapes, this classic method wine has intense straw yellow color and hints of gold.

With elegant lingering bubbles and creamy texture, it's made from a top selection of grapes that give it clean and enchanting aromas with a touch of face powder.

On the palate, it's balanced and enchanting, joyous but delicate, with a silky acidity that gives it focus and clarity.

Harvest for this wine takes place mid-September, with a careful selection of the fruit.



GRAPE VARIETY

100% Trebbiano di Lugana

LOCATION & CHARACTERISTICS OF THE VINEYARD

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

AVERAGE ALTITUDE OF THE LAND

70/80 meters a.s.l.

TYPE OF SOIL

Clay slit

TRAINING SYSTEM

Guyot

AVERAGE AGE OF THE VINEYARD

40 years

NUMBER OF BUDS PER PLANT

8/10 per plant

YIELD PER HECTARE

120 hundredweight

PERIOD AND METHOD OF THE HARVEST

Harvest for this wine takes place mid-September

VINIFICATION

the must obtained from a light pressing is fermented with the natural yeasts of the grape at a controlled temperature of 16° C in stainless steel tanks before blending and bottling for the second alcoholic fermentation in the bottle. The wine develops and matures for 24 months due to the action of the yeasts, with the release of aromas from the cellular breakdown. The bottles are then placed on racks, clarified by sieving, remuage, and then disgorged

COLOUR

straw-yellow with golden highlights, subtle, elegant and persistent perlage.

BOUQUET

an intense, enveloping aroma of white flowers with hints of pear and apple with suggestions of peach and citrus.

TASTE

balanced and fulsome on the palate, characterised by a silky acidity that bestows freshness.

SERVING TEMPERATURE

at 7-8° C

GASTRONOMICAL COMBINATIONS

excellent as an aperitif and with meals