



ZENATO®

The Soul of Lugana and the Heart of Valpolicella.

LUGANA S. CRISTINA

DENOMINAZIONE DI ORIGINE CONTROLLATA

Produced with 100 percent Trebbiano di Lugana, this wine brightens up the glass with its straw yellow color. Its multifaceted nose is aromatic, fresh, and fruity, with notes of grape, peach, citron, grapefruit, and a hint of pineapple, which adds tropical character.

On the palate, the wine is approachable, fresh, and has good minerality.



GRAPE VARIETY

100% Trebbiano di Lugana

LOCATION & CHARACTERISTICS OF THE VINEYARD

lying in the municipality of Peschiera del Garda to the south of Lake Garda, the vineyard benefits from southern exposure. The grapes come exclusively from Podere Massoni, the company's oldest and most historic vineyard

AVERAGE ALTITUDE OF THE LAND

80 metres a.s.l.

TYPE OF SOIL

chalky clay

TRAINING SYSTEM

Guyot

AVERAGE AGE OF THE VINEYARD

50 years

NUMBER OF BUDS PER PLANT

8/10 per plant

YIELD PER HECTARE

110 hundredweight

PERIOD AND METHOD OF THE HARVEST

last ten days of September

VINIFICATION

gentle pressing and fermentation for 15/20 days in stainless steel tanks at a controlled temperature of 16-18 degrees. 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

intense with pleasing floral notes, fruity with hints of citrus.

TASTE

soft, delicate and balanced with mineral undertones

SERVING TEMPERATURE

9-10°C

GASTRONOMICAL COMBINATIONS

perfect with numerous gastronomic dishes, as an aperitif with white meats and especially accompanying freshwater fish from the lake