



ZENATO®

LUGANA D.O.C. CLASSIC METHOD BRUT

Our Lugana Brut is obtained from a single variety of the purest Trebbiano di Lugana grapes to enhance its characteristics. Extensive knowledge of this vine has led to the production of this sparkling version using the Classic Method.



Grape variety: 100% Trebbiano di Lugana

Geographical location and characteristics of the vineyards: between Peschiera and Desenzano, the southern area of Lake Garda.

Average altitude: 70-80 m a.s.l.

Type of soil: clay-silt

Training system and planting density: guyot, with 3,700-4,000 plants per hectare.

Average age of the vineyards: 40 years

Number of buds per plant: 8/10 per plant

Yield per hectare: 120 hundredweight

Period and method of the harvest: first 10 days of September. Manual harvest.

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.