



ZENATO®

LUGANA D.O.C. RISERVA SERGIO ZENATO

The Lugana Riserva Sergio Zenato is produced from the company's most historic vineyards and only in certain vintages that ensure the longevity of this vine. Sergio Zenato had great faith in the Lugana right from the beginning and opted for refinement in wood precisely to enhance that longevity. So pleased was he with the result, he put his signature on the label.



Grape variety: 100% Trebbiano di Lugana

Geographical location and vineyards characteristics: in Peschiera, on the Southern shores of Garda Lake. The vineyard is south exposed. The grapes come exclusively from the oldest vines of the Massoni estate, the historical and oldest vineyard of the company.

Type of soil: chalky-clay soil.

Training system and planting density: guyot

Average age of the vineyards: 50 years

Number of buds per plant: 7/8 per plant

Yield per hectare: 80 hundredweight

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 18 months. Before commercialization the wine undergoes additional months of steel tank refinement and 6 months of bottle refinement.

Colour: the colour is clear gold with sparkling highlights.

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

Palate: the wine has a substantial, balanced and mineral taste.

Serving temperature: at 9-10°C.

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