



# ZENATO®

## LUGANA DOC S. CRISTINA

The purest Trebbiano di Lugana grapes used for this jewel of the company's production come from the Massoni farm, the company's historic vineyard where the specific exposure and the nature of the terrain bestow quality and properties that make this wine unique.



**Grape variety:** 100% Trebbiano di Lugana

**Geographical location and 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:** 80 metres a.s.l.

**Type of terrain:** chalky clay

**Cultivation system:** guyot

**Average age of the vines:** 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

**Gastronomic combinations:** perfect with numerous gastronomic dishes, as an aperitif with white meats and especially accompanying freshwater fish from the lake.