

Lugana Metodo classico Brut

Denominazione di Origine Controllata



ZENATO®



Produced from pure Trebbiano di Lugana grapes, vinified using the traditional method. Deep straw yellow in color, with golden reflections, a creamy mousse, and fine, persistent perlage. The bouquet is clean, enveloping, and slightly powdery, resulting in a rich and well-structured base wine. On the palate, it is balanced and vibrant, with a silky acidity that provides freshness and a clean finish.



Grape variety: 100% Trebbiano di Lugana.

Average age of the vineyard: 40 years.

Training system: Guyot.

Number of buds per plant: 8/10 per plant.

Yield per hectare: 120 tons.



Vineyard location: Between Peschiera and Desenzano, the southern area of Lake Garda.

Average altitude of the land: 70/80 meters a.s.l.

Type of soil: Cretaceous clay-limestone-silty.



Harvest: In the last ten days of August, with manual grape selection.

Vinification: The must obtained from whole-grape pressing ferments with selected yeasts at a controlled temperature of 16 °C in stainless steel tanks until the prise de mousse. The wine ages on the lees for approximately 32 months, during which it gains complexity through the autolysis process, releasing aromas derived from the breakdown of its own cells. The bottles are then subjected to remuage, followed by disgorgement to remove the sediment. The liqueur d'expédition is added, and the bottles are left to refine for at least one month before release.



Colour: Pale straw yellow with golden highlights; fine, elegant, and persistent perlage.

Bouquet: Intense notes of white flowers, enveloping with hints of pear and apple, nuances of peach and citrus fruits.

Taste: Balanced and smooth on the palate, characterized by a silky, acidic backbone that lends freshness.



Serving temperature: 7-8°C

Gastronomical combinations: Seafood platter, delicate risottos, and roasted white meats.