

Lugana Riserva Sergio Zenato



ZENATO®

Denominazione di Origine Controllata

Born of genuine passion, this Lugana Riserva embodies the history and tradition of the Zenato family. The grapes come from the oldest vines of Podere Massoni and are harvested slightly later, in mid-October. The wine shows a pale golden color with bright highlights; on the nose, it is intense and complex, with floral and citrus notes, spices, white plum, and vanilla. On the palate, it is full-bodied, well-balanced, and persistent. It also displays excellent aging potential, improving over time.



Grape variety: 100% Trebbiano di Lugana.

Average age of the vineyard: 50 years.

Training system: Guyot.

Number of buds per plant: 7/8 per plant.

Yield per hectare: 80/100 quintals.



Vineyard location: In the municipality of Peschiera del Garda, south of Lake Garda, with southern exposure. The grapes come exclusively from Podere Massoni, the estate's oldest and most historic vineyard.

Average altitude of the land: 80 m s.l.m.

Type of soil: Cretaceous clay-silt soil



Harvest: Late September, producing a unique expression of this grape variety, characterized by structure and remarkable longevity.

Vinification: Fermentation begins in stainless steel tanks and, at about one third of the process, the must is transferred to oak barrels of various sizes depending on the vintage (50 hl casks and 300-liter tonneaux). After alcoholic fermentation, the wine ages on fine lees for 18 months with periodic bâtonnage, followed by further maturation in stainless steel and then in bottle.



Colour: Golden yellow with bright highlights.

Bouquet: Delicate floral notes, vanilla, toasted hazelnuts, and butter.

Taste: Full-bodied, well-balanced, and mineral.



Serving temperature: 9-10°C

Gastronomical combinations: Pasta with white sauces, risottos, medium-aged cheeses, and an excellent match with lake fish.

