

Lugana Metodo classico Rosé

Denominazione di Origine Controllata



ZENATO®



Benefiting from the tempering influence of Lake Garda, the Lower Garda area experiences a mild microclimate that smooths temperature variations and permits the grapes to ripen gradually and completely. This environment allows Pinot Noir to express its aromatic finesse and complexity. The mineral-rich soils give a pronounced sapidity and a distinctive mineral note that enhances the wine's overall structure. Vinification using the traditional method highlights the elegance of the perlage and enhances the varietal characteristics of Pinot Noir.



Grape variety: 100% Pinot Noir.



Vineyard location: Lower Garda area with north-south exposure.

Average altitude of the land: 100 meters a.s.l.

Type of soil: Moraine soils, rich in calcareous and clay sediment.



Harvest: Hand-harvested, in the last ten days of August.

Vinification: Gentle pressing of the grapes, fermentation at controlled temperature in stainless steel tanks, followed by a second fermentation in the bottle according to the traditional method.

Aging on the lees: 40 months.



Colour: The wine shows a pale, delicate pink color, bright and lively. The perlage is fine and persistent, typical of long aging on the lees.

Bouquet: On the nose, elegant and complex aromas emerge, dominated by fresh red fruits such as wild berries and pomegranate, accompanied by delicate floral notes of wild rose and violet. After some time in the glass, nuances of bread crust and yeast develop, typical of the traditional method, along with hints of almond and a light citrus note of pink grapefruit.

Taste: On the palate, it is refined and vibrant, characterized by intense acidity that provides freshness and structure. Red fruit flavors return, balanced by a subtle creaminess and a mineral-driven sapidity reminiscent of the clay-rich soils. Long finish, with a pleasant persistence of fruity notes and a touch of sweet spices.



Serving temperature: 7-8°C

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