

Lugana San Benedetto



ZENATO®

Denominazione di Origine Controllata



Lugana San Benedetto is the result of a selection of the finest grapes from the vineyards cultivated on the San Benedetto estate, located in one of the most historic and highly suited zones of the denomination: south of Lake Garda. Lugana San Benedetto is characterized by a rich and deep personality, with a broad and complex array of fresh aromas. On the palate, it is full-bodied and well-structured, with flavors varying from dried apple to pineapple, from pear to vanilla, with a long, bright finish that leads to a pleasant persistence on the aftertaste.



Grape variety: 100% Trebbiano di Lugana.

Average age of the vineyard: 30 years.

Training system: Guyot.

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

Yield per hectare: 100 quintals.



Vineyard location: Between the municipalities of Peschiera and Desenzano, south of Lake Garda.

Average altitude of the land: 60/80 meters a.s.l.

Type of soil: Calcareous-clay.



Harvest: Last ten days of September and the first ten days of October. Hand-harvested.

Vinification: Gentle pressing and fermentation for 15–20 days in stainless steel tanks at a controlled temperature of 16–18°C. Aging for 4–5 months in stainless steel tanks, followed by a further 2–3 months in bottle before release. Lugana San Benedetto is crafted from a selection of the finest grapes grown on the San Benedetto estate, situated in one of the most historic and renowned areas of the appellation, located south of Lake Garda.



Colour: Straw-yellow with greenish highlights.

Bouquet: Delicate and pleasant.

Taste: Fresh, soft, smooth.



Serving temperature: 9-10°C

Gastronomical combinations: Excellent as an aperitif, with starters, fish and all cold dishes.