



ZENATO®

LUGANA DOC SAN BENEDETTO

Produced with the native Trebbiano di Lugana grape, cultivated in vineyards in the evocative area comprising a glacial amphitheatre and the south of Lake Garda, between Peschiera and Desenzano.



Grape variety: 100% Trebbiano di Lugana.

Geographical location and vineyard: between Peschiera and Desenzano, in the southern area of Lake Garda.

Average altitude of plots: from 60 to 80 m a.s.l.

Type of soil: chalky-clay.

Training system and planting density: guyot, simple or double but short. From 3,700 to 4,000 plants per hectare.

Yield per hectare: 10 tonnes.

Period and method of harvesting: last ten days of September and first ten days of October. Manual harvest.

Vinification: gentle pressing and fermentation in stainless steel tanks at a controlled temperature of 18-20 °C.

Colour: Straw-yellow with greenish highlights.

Nose: delicate and pleasurable.

Palate: fresh, soft, gentle.

Serving temperature: serve at 9-10 °C.

Gastronomic combinations: excellent as an aperitif, with starters, fish and all cold dishes.