



# ZENATO®

## LUGANA D.O.C. SAN BENEDETTO

Our Lugana San Benedetto is produced only from the native Trebbiano di Lugana vine, in vineyards cultivated in the picturesque area between the amphitheatre of glacial rock and the south of Lake Garda.



**Grape variety:** 100% Trebbiano di Lugana

**Geographical location and vineyards characteristics:** between Peschiera and Desenzano, the southern area of Garda Lake.

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

**Type of soil:** chalky-clay

**Training system and planting density:** guyot, from 3,700 to 4,000 plants per hectare.

**Average age of the plants:** 25/30 years

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

**Yield per hectare:** 100 hundredweight

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

**Vinification:** gentle pressing and fermentation in stainless steel tanks at a controlled temperature of 16-18°C. Refinement for 4-5 months in stainless steel tanks followed by 2-3 months in bottles before sale.

**Colour:** straw-yellow with greenish highlights.

**Nose:** delicate and pleasurable.

**Palate:** fresh, soft, gentle.

**Serving temperature:** serve at 9-10°C.

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