

Lugana & Ripassa della Valpolicella Sup, Zenato

Veneto, Italy



Product code	ZTo2TWIN
Grapes	Garganega
Country	ITALY
ABV%	12.5
Case Size	2
Closure Style	Cork
Producer	Azienda Vitivinicola Zenato
Vintage	2023



Vegan



Vegetarian



ZENATO®

The Soul of Lugana, and the Heart of Valpolicella.

Producer

Founded by Sergio Zenato in 1960, the Azienda is now in the hands of his children, Alberto and Nadia. With 95 hectares, running from the banks of Lake Garda to nearby Valpolicella, the largest vineyard holdings are in Lugana where they were responsible for the rebirth of the region. Their Valpolicella vineyards are all in the 'classic zone'. The wines are fermented according to their vineyard sites and ageing potential. The whites and the Bardolino are generally tank fermented whilst the majority of the reds and the Sergio Zenato range all receive time in different types of oak with four years in Slovenian casks for the Amarone Riserva.

Tasting Notes

A deceptively full-flavoured wine with a good intensity of rich pear and apple fruits, finishing dry. "Colour: straw-yellow with greenish highlights. Nose: intense yet delicate. Palate: dry, medium bodied and slightly aromatic. "

Viticulture

Zenato has 95 hectares of vineyards between their Zenato di Santa Cristina estate in San Benedetto di Lugana on the shores of Lake Garda and their Costalunga estate in Valpolicella, 30 kilometres away to the north east. The Garganega grapes for the Soave come from the delimited 1,100 hectares of vineyards planted on the slopes to the east of Verona. The soils are a mixture of limestone with some volcanic rock further to the west. Farming is conventional.

Winemaking

Protectively handled in stainless steel.

Awards

A deceptively full-flavoured wine with a good intensity of rich pear and apple fruits, finishing dry.