



## Lugana, San Benedetto, Zenato

Veneto, Italy



<b>Product code</b>	ZT04ZZWC
<b>Grapes</b>	Trebbiano
<b>Country</b>	ITALY
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Azienda Vitivinicola Zenato
<b>Vintage</b>	2024



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

100% Trebbiano. Perfect accompaniment to richer seafood and shellfish dishes. Straw-yellow with greenish highlights. Delicate and pleasurable. Fresh, soft & gentle.

## 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 Lugana San Benedetto is produced only from the native Trebbiano di Lugana vine, in vineyards

## Winemaking

Protectively handled in stainless steel.

## Awards

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