



PRODUCER PROFILE

Estate owned by: The Zenato family
Winemaker: Alberto Zenato
Total acreage under vine: 175
Estate founded: 1960
Winery production: 30,128 Bottles
Region: Veneto
Country: Italy

Zenato Lugana Brut 2015

WINE DESCRIPTION

This vineyard is located between Peschiera and Desenzano, the southern area of Garda Lake.

The must for this wine is obtained with a light pressing and is fermented with the natural yeasts of the grape itself in stainless steel tanks. The bottles stand in racks for 18 months and the wine evolves and matures. The bottles are then placed on the *pupitres*, clarified by riddling, *remuage*, and then the deposit is removed by *dégorgement*.

TASTING NOTES

This wine has a sharp, encompassing aroma derived from grapes of perfect richness. The clean bouquet gives soft, encompassing impressions of pear and apple with persuasive shades of peach and citrus fruits. There is a balance of full flavor on the palate, effervescent and delicate. It is characterized by a silky vein of acidity that gives it an extremely clean taste.

FOOD PAIRING

It is excellent as an aperitif and with all meals.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Lugana DOC
Vineyard size:	13
Soil composition:	Clay-Silt
Training method:	Guyot
Elevation:	231-2,640 feet
Vines/acre:	1,480-1,600
Yield/acre:	4 tons
Exposure:	Eastern / Western
Year vineyard planted:	1975
Harvest time:	September
First vintage of this wine:	2008
Bottles produced of this wine:	30,128

WINEMAKING & AGING

Varietal composition:	100% Trebbiano di Lugana
Fermentation container:	Bottle
Length of alcoholic fermentation:	50 days
Type of aging container:	Bottle
Size of aging container:	750 mL
Length of bottle aging:	18 months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.2
Residual sugar:	6.9 g/L
Acidity:	7 g/L
Dry extract:	26.6 g/L