



## Zenato Lugana San Benedetto 2018

### WINE DESCRIPTION

Made from 100% Trebbiano di Lugana harvested from the San Benedetto parcel on the south shore of Lake Garda. The grapes are fermented in temperature-controlled stainless steel tanks and refined for six months before being released.

### TASTING NOTES

Pale lemon-green in color, San Benedetto Lugana offers appealing notes of peaches, citrus, bananas, and herbs, which are underscored by crisp acidity and supple body on the palate.

### FOOD PAIRING

Pair this wine with grilled skate, risi a bisi, carbonara dishes, and roasted chicken.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Lugana DOC
Vineyard name:	The San Benedetto vineyard
Soil composition:	Clay-Loam
Training method:	Guyot
Elevation:	200-265 feet
Vines/acre:	1,480-1,600
Yield/acre:	4 tons
Exposure:	Southeastern / Southern
Harvest time:	September-October
First vintage of this wine:	1960

### WINEMAKING & AGING

Varietal composition:	100% Trebbiano di Lugana
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20-25 days
Fermentation temperature:	63-66 °F

### PRODUCER PROFILE

Estate owned by: The Zenato family  
Winemaker: Alberto Zenato  
Total acreage under vine: 175  
Estate founded: 1960  
Region: Veneto  
Country: Italy