



PRODUCER PROFILE

Estate owned by: The Zenato family
Winemaker: Alberto Zenato
Total acreage under vine: 175
Estate founded: 1960
Winery production: 30,000 Bottles
Region: Veneto
Country: Italy

Sergio Zenato Lugana 2014

WINE DESCRIPTION

Made from 100% Trebbiano di Lugana from the oldest vines of the Podere Massoni vineyard. This is the flagship white of the Zenato family, Sergio Zenato Lugana Riserva is a testament to the family's dedication to indigenous grape varieties. A sophisticated and unique offering, the wine is aged and refined in French oak for added complexity.

TASTING NOTES

Brilliant gold in color, Sergio Zenato Riserva Lugana offers an intense yet elegant floral bouquet. Beautifully layered on the palate, this wine tantalizes the senses with notes of stone fruit, vanilla and white flowers.

FOOD PAIRING

Pair this wine with rotisserie chicken, veal scallopini, calamari, and scampi.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Lugana DOC
Vineyard name:	The Massoni vineyard
Vineyard size:	13
Soil composition:	Clay-Loam
Training method:	Guyot
Elevation:	165 feet
Vines/acre:	1,440
Yield/acre:	3.2 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1985
Harvest time:	September-October
First vintage of this wine:	1994
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	100% Trebbiano di Lugana
Fermentation container:	Barrels
Length of alcoholic fermentation:	21 days
Fermentation temperature:	63-64 °F
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	54 HL
Age of aging container:	One year
Type of oak:	French
Length of aging before bottling:	8 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.1
Residual sugar:	6.6 g/L
Acidity:	6.2 g/L
Dry extract:	33.9 g/L