



## PRODUCER PROFILE

Estate owned by: The Zenato family  
Winemaker: Alberto Zenato  
Total acreage under vine: 175  
Estate founded: 1960  
Winery production: 15,000 Bottles  
Region: Veneto  
Country: Italy

## Sergio Zenato Lugana 2005

### WINE DESCRIPTION

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

### 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

Especially good with grilled fish, but it is delicious also by itself.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Lugana DOC
Vineyard name:	Various vineyards in the Santa Cristina area
Vineyard size:	7.4
Soil composition:	Chalk and clay
Training method:	Guyot
Elevation:	196-260 feet
Vines/acre:	1416
Exposure:	Southeastern
Year vineyard planted:	1970
Harvest time:	September-October
First vintage of this wine:	1994
Bottles produced of this wine:	15,000

### WINEMAKING & AGING

Varietal composition:	100% Trebbiano di Lugana
Fermentation container:	Stainless steel tanks and barriques
Length of alcoholic fermentation:	16-20 days
Fermentation temperature:	62-70 °F
Type of aging container:	Barriques
Type of oak:	French oak
Length of aging before bottling:	6 months
Length of bottle aging:	6 months

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.3
Residual sugar:	3.9 g/L
Acidity:	5.2 g/L
Dry extract:	19.9 g/L