

# SANSONINA



## PRODUCER PROFILE

Estate owned by: Carla Prospero Zenato  
Winemaker: Silvano Tempesta  
Total acreage under vine: 30  
Estate founded: 1997  
Region: Veneto  
Country: Italy

## Sansonina Lugana Fermentazione Spontanea 2018

### WINE DESCRIPTION

Nadia Zenato has always been driven to projects that resonate with her father Sergio Zenato's legacy in Lugana, and with Vigna del Moraro Verde we can sense the backbeat of his influence merging with Nadia's persistent vision. DOC Lugana, an appellation established in 1967 and dedicated to the local Turbiana white variety (Trebiano di Soave), came into being through the tireless work of Nadia's father. Nadia's project began in 2012, and after three years of experimenting with indigenous yeast of the old vine Vigna del Moraro Verde, spontaneous fermentation was successfully achieved. The wine offers a connection to how wines were made in the past while displaying a most transparent expression of the Turbiana variety.

Sansonina's Vigna del Moraro Verde is sourced from a single vineyard of 40-year old vines near Lake Garda in the Veneto region. Here the soils are clay-rich, an ideal material for Turbiana production. Constant cool breezes from Lake Garda and its thermo-regulating influence and temperate microclimate make viticulture possible.

After a September harvest, the hand-picked Turbiana grapes are pressed softly. Fermentation begins naturally through indigenous yeasts present on the grapes. Fermentation lasts for 20 days, and the wine rests on its lees in stainless steel for nine months. Minimal SO<sub>2</sub> is added before bottling.

### TASTING NOTES

Known locally as Turbiana or Trebbiano di Lugana (genetically identical to Trebbiano di Soave), this non-aromatic white variety acts as a transparent lens to its landscape. Expect a striking mineral-like character with developing honeyed notes and citrus fruits veering to the orange fruit spectrum. Lugana wines are often marked by high acidity and can often benefit with a few years of evolution.

### FOOD PAIRING

Turbiana pairs naturally with lake fish prepared with minimal ingredients. Crudo, especially fatty fish and scampi are ideal matches for the high acidity to offset richness.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Lugana DOC
Vineyard name:	Vigna del Moraro Verde
Vineyard size:	4
Soil composition:	Clay
Training method:	Double-Arch-trained
Elevation:	6 feet
Exposure:	Eastern / Western
Year vineyard planted:	1975
Harvest time:	September
First vintage of this wine:	2014

### WINEMAKING & AGING

Varietal composition:	100% Trebbiano di Lugana
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Maceration technique:	Sur-Lie Aging
Length of aging before bottling:	9
Length of bottle aging:	5

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.26
Residual sugar:	3 g/L
Acidity:	6 g/L
Dry extract:	22.5 g/L