

# SANSONINA



## PRODUCER PROFILE

Estate owned by: Carla Prospero Zenato  
Winemaker: Silvano Tempesta  
Total acreage under vine: 30  
Estate founded: 1997  
Winery production: 7,200 Bottles  
Region: Veneto  
Country: Italy

## Sansonina Evaluna 2021

### WINE DESCRIPTION

As a second generation producer in a region that her father Sergio Zenato put on the map, Nadia Zenato and her mother Carla Prospero created Evaluna out of a deep love but also deep knowledge of the area. Evaluna (Eve + Moon) evokes the passion and a long practice in the vineyard sites of Lake Garda by the Zenato family. Evaluna in name and intent endeavors to break the mold of what is considered possible in a land of diverse agricultural abundance.

Both native and international grapes have grown around Lake Garda, Italy's largest lake, for hundreds of years. Long ago, the presence of red wines of Lake Garda (Gardo clareto) and their consumption was noted as early as the Renaissance, when Pope Leo X commented on their quality. The landscape and geology are ideal for viticulture. The near Mediterranean climate and unique terrain have made this possible. The geology of advancing and retreating glaciers left deposits rich in morainic and silty/morainic soils, the same soils prized for production of the region's Lugana white wines. The lake's thermo-regulating influence and temperate microclimate make more than viticulture possible, as the area abounds in diverse crops, including lemon, orange and citron trees, together with olive groves and capers.

### TASTING NOTES

Silty/morainic soils with the presence of clay are well-suited soils for Cabernet Sauvignon and Cabernet Franc. Sandy soil elevates aromatics and creates softer wines, showing less tannin. The presence of clay allows a balancing act to sand, offering higher extract and color. Vinifying in stainless allows for the fresh red fruits to emerge together with peppery characteristics of the Cabernet duo.

### FOOD PAIRING

The fresh profile and moderate tannins offer immediate drinkability. With food, reach for a porchetta sandwich, roasted chicken or game birds such as quail. Hard cheeses with age are an ideal exploration with the wine.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Garda DOC
Vineyard name:	Peschiera del Garda - south of Garda Lake
Vineyard size:	6
Soil composition:	Clay-Loam
Training method:	Cordon Spur-pruned
Elevation:	180 feet
Vines/acre:	32
Exposure:	Eastern / Western
Year vineyard planted:	1999
Harvest time:	September
First vintage of this wine:	2014
Bottles produced of this wine:	7,200

### WINEMAKING & AGING

Varietal composition:	65% Cabernet Sauvignon, 35% Cabernet Franc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	72 °F
Malolactic fermentation:	Yes
Length of aging before bottling:	10
Length of bottle aging:	3
Total SO <sub>2</sub> :	60 mg/L

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.56
Residual sugar:	<1 g/L
Acidity:	6 g/L
Dry extract:	28.5 g/L