

Lugana

Vigne Alte

Doc

Vineyard location:

Lugana
(southern shore of Lake Garda)

Soil:

hilly clay- and limestone-rich soil

Grape varieties:

Trebbiano di Lugana

Grape harvest:

hand selection of the grape bunches that have reached optimum ripeness

Vinification techniques:

maceration on the skins, gentle pressing of the grapes and must fermentation at controlled temperature

Ageing:

in stainless steel vats

Wine analysis:

alcohol content 13 % vol.

Colour:

straw yellow
with a greenish tinge

Bouquet:

intense and rich,
with fruity hints of peach
and citrus fruit

Palate:

fresh, full-bodied and delicate

Food and wine pairing:

recommended as aperitif,
with fish starters, soups, main
courses with fish, white meat

Service suggestions:

a young-drinking wine

Service temperature:

10°-12°C



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