

# Lugana

*marogne*

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:**

ageing on its lees in stainless steel vats for 6-10 months

**Wine analysis:**

alcohol content 13.5 % vol.



**Colour:**

straw yellow

**Bouquet:**

fruity and pervasive, with hints of honey and fruit

**Palate:**

savoury, well-rounded, lingering

**Food and wine pairing:**

recommended with fish starters, shellfish, seafood risotto, soups, white meat

**Service suggestions:**

a firmly structured wine to be best enjoyed within 3 years from bottling

**Service temperature:**

12°-14°C



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