



ZENATO®

RIGOLETTO **Bianco Passito I.G.T. Veneto**

The Trebbiano di Lugana grapes selected to produce this sweet wine are harvested, vinified and left to rest in the first few months of the year. A little gem to be enjoyed in celebrations.



Grape variety: Trebbiano di Lugana

Geographical location and characteristics of the vineyard: in Peschiera, on the Southern shores of Garda lake.

Average altitude of the land: 80 meters a.s.l.

Type of soil: chalky-clay.

Training system and planting density: guyot

Average age of the vineyards: 50 years

Number of buds per plant: 8/10 per plant

Yield per hectare: 80 hundredweight

Period and method of the harvest: last ten days of September

Vinification: for the first 4 days in stainless steel tanks, and later for 30/40 days in new French oak barrels.

Ageing 12 months in new oak barrels, then in stainless steel barrels and finally 5/6 months in bottles.

Colour: golden yellow to pale amber

Bouquet: intense with fine floral notes and hints of beeswax and vanilla.

Taste: good depth, balanced, with excellent aromatic persistence

Serving temperature: 8-10°C.

Gastronomical combinations: a dessert wine, excellent with the traditional Verona Pandoro cake and pastries.