



ZENATO®

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As Zenato continues to craft wines that reflect the essence of their terroir, it has become a custodian of land and tradition. In the hands of the Zenato family, every vine, every bottle, is a bridge to the past and a gateway to the future, embodying a legacy of passion, quality, and the timeless pursuit of excellence.

Here are a few Zenato treasures, born from the lush landscapes of Lugana and the historic terrains of Valpolicella.

Wines to discover from Zenato:

Lugana San Benedetto: A vibrant expression of the Trebbiano di Lugana grape, this wine offers a crisp, refreshing palate with notes of green apple, pear, and a hint of almond—perfect for those looking to understand the essence of Lugana.

Lugana Riserva Sergio Zenato: Crafted from the oldest vines of the Podere Massoni vineyard, this reserve is a deeper dive into the potential of Lugana. Aged in a mix of oak and steel, it balances rich fruit flavors with an elegant minerality, making it a compelling choice for those seeking complexity.

Valpolicella Superiore Ripassa: Often described as “baby Amarone,” this wine undergoes a second fermentation with Amarone skins, offering a richer, deeper color and flavor profile with layers of dark fruit, spice, and chocolate. It’s a bridge between the traditional and the bold.

Amarone della Valpolicella Classico: The zenith of Zenato’s reds, this Amarone is a symphony of dried cherry, plum, and spice, with a velvety texture that envelopes the palate. It’s a wine that demands contemplation, embodying the winery’s pursuit of excellence. This wine is made from a selection of top grapes from Valpolicella Classica grown in Sant’Ambrogio township (Corvina, Rondinella, Oseleta, and Croatina). The grapes are dried for 4 months and crushing is not carried out until January. Slow fermentation with skin contact follows and then the wine is aged for 36 months in large-format Slavonian casks.

Discover more about Zenato and its wines through its official website [here](#) or [Links Concept](#).