



ZENATO®

RIGOLETTO Bianco Passito IGT Veneto

The Trebbiano di Lugana grapes selected to produce this sweet wine are harvested, vinified and put to rest the first few months of the year, getting a little gem to be enjoyed in every happy occasion.



Color: golden yellow to pale amber

Bouquet: intense, seductive with fine floral notes and hints of beeswax

Taste: good depth, balanced, sweet, with excellent aromatic persistence

Vineyard characteristics: surface vineyard, 0.5 hectares
Cretaceous-clay soil.

Yield per hectare: 80 Q.li/ha

Harvest: last ten days of September

Wine making: for the first 3/4 days in stainless steel tanks, and later for 30/40 days in new French oak barrels.

Ageing 12/15 months in new oak barrels, after the transfer by 1/2 months in stainless steel barrels and then bottled and remains 5/6 months in bottle before release.