



Wine list
and some tasty treats

Ca' Lustra 
Zanovello

CA' LUSTRA ZANOVELLO

Vineyards and tradition

Authentic white and red wines, all organic, characterized by an intriguing complexity to be discovered with every sip.

Ca' Lustra: much more than a winery.
Since 1977 a history of research and innovation, a family tradition in the heart of the Regional Park of the Euganean Hills.

A taste journey in the world of Ca' Lustra

Zanovello Selections - White wines

Zanovello Selections - Red wines

Author's Proofs - Our experiments among white and red wines

Old Vintages - White and red wines

Ca' Lustra Wines - White and red wines

Sweet wines - White and red wines

Others - Soft drinks, grappa

Tasty treats - To accompany your tasting



ZANOVELLO SELECTIONS

White wines

	GLASS	BOTTLE
 <p>Pinella - bottle refermented ●</p> <p><i>Grapes: Pinella</i></p> <p>Ripe and exotic fruits. Balance, freshness and persistence.</p>	--	€ 15,80
 <p>Bianco Olivetani ●</p> <p><i>Grapes: Garganega, Pinot Bianco, Sauvignon, Tai Bianco, Moscato. Maturation: 18 months.</i></p> <p>Ripe and exotic fruits. Balance, warmth and persistence.</p>	€ 4,00	€ 15,80
 <p>Manzoni Bianco ●</p> <p><i>Grapes: Manzoni Bianco. Maturation: 18 months.</i></p> <p>Mineral and pulpy hints. Elegant, structured, enveloping.</p>	€ 4,00	€ 15,80
 <p>Moscato Secco 'A Cengia ●</p> <p><i>Grapes: Moscato Bianco. Maturation: 18 months.</i></p> <p>Aromatic and persistent. Taste: refined, fresh and mineral.</p>	€ 4,00	€ 15,80
 <p>Garganega ●</p> <p><i>Grapes: Garganega. Maturation: 18 months.</i></p> <p>Result of a long experimentation. Golden colour, complex aromas, persistent.</p>	€ 4,00	€ 15,80
 <p>Bianco Roverello ●</p> <p><i>Grapes: Chardonnay, Manzoni Bianco, Moscato. Maturation: 18 months.</i></p> <p>Complex and persistent, with a great structure and dynamism.</p>	€ 4,50	€ 19,00
 <p>Rosato ●</p> <p><i>Grapes: Merlot, Cabernet. Maturation: 18 months.</i></p> <p>Still and structured rosé. Hints of flowers and fresh fruit.</p>	€ 4,00	€ 15,80

ZANOVELLO SELECTIONS

Red wines

		GLASS	BOTTLE
	Marzemino Belvedere ● <i>Grapes: Marzemino. Maturation: 18 months.</i> From a local grape variety, fruity aromas and a fresh, pulpy flavour.	€ 4,00	€ 15,80
	Merlot Le Cerese ● <i>Grapes: Merlot. Maturation: 18 months.</i> Warm and fruity tones for a fresh wine that invites you to taste again.	€ 4,00	€ 15,80
	Cabernet Sgussa ● <i>Grapes: Cabernet Franc, Carmenere. Maturation: 18 months.</i> Strong character with herbaceous scents. Full and easy drinking.	€ 4,00	€ 15,80
	Rosso Moro Polo ● <i>Grapes: Merlot, Cabernet. Maturation: 24 months.</i> Structured, enveloping and persistent. Clear and fruity.	€ 4,00	€ 15,80
	Merlot Sassonero ● <i>Grapes: Merlot. Maturation: 36 months.</i> Juicy and concentrated. Excellent persistence and complexity.	€ 6,00	€ 21,50
	Cabernet Girapoggio ● <i>Grapes: Cabernet. Maturation: 36 months.</i> Full-bodied and complex wine, with herbal and spicy notes.	€ 7,00	€ 26,00
	Rosso Natio ● <i>Grapes: Cabernet, Merlot. Maturation: 18 months.</i> Unusual, complex, elegant. To be appreciated over time.	€ 8,00	€ 31,00

Discover
the Old
Vintages!

AUTHOR'S PROOFS

White and red wines

BOTTLE



Bianco sparkling PED0118 ●

€ 14,50

Fine perlage. Notes of sweet flowers, apple and apricot, mineral and balsamic hints, soft and dry.



Bianco PIF0122 ●

€ 15,00

Bright straw. Aromatic herbs, candied fruit. Savory, citrusy, persistent.



Bianco MOS0219 ●

€ 18,00

Golden straw. Aromatic herbs, syrupy fruit and stone. Deep and persistent.



Bianco TOC0221 ●

€ 18,00

Golden yellow. Notes of ripe fruit and aromatic herbs. Dry, warm, soft, substantial.



Bianco TOC0122 ●

€ 18,00

Straw yellow, slightly cloudy. Ripe and tropical fruit, sage and lemon balm. Fresh, savory, soft.



Rosso MLH0121 ●

€ 14,00

Purple red. Strawberries, currants, undergrowth and jam. Juicy and easy drinking.



Rosso MT0420 ●

€ 22,00

Ruby red. Balsamic forest notes, red fruits, light spiciness. Juicy, enveloping.



Rosso MN0118 ●

€ 15,00

Subtle ruby red. Red fruits in spirit, spices, smoky notes. Fresh and intriguing.

*Every weekend we serve one of the Author's Proofs by the glass.
Ask us for information to discover the wines and the project.*

OLD VINTAGES

White and red wines

BOTTLE



Bianco Olivetani 2017



Rich straw. Candied citrus, balsamic, rosemary and spices. Fresh, balanced.

€ 20,00



Manzoni Bianco Pedevenda 2017



Deep straw. Syrupy fruit, eucalyptus, honey. Broad, soft, persistent.

€ 20,00



Moscato Secco 'A Cengia 2017



Bright gold. Sweet flowers, yellow fruits, balsamic and herbal notes. Sinuous, rich, persistent.

€ 20,00



Rosato 2019



Uve: Merlot, Cabernet. Maturazione 18 mesi.

Still and structured rosé. Hints of flowers and ripe fruit.

€ 16,80



Merlot Sassonero 2016



Intense ruby. Jam, undergrowth, leather, rhubarb, cinchona. Enveloping, intense.

€ 29,00



Cabernet Girapoggio 2015



Dense ruby. Toasted aroma, spices, small red fruits. Warm and enveloping, persistent.

€ 32,00



CA' LUSTRA WINES

White and red wines ready to drink

BOTTLE

Bianco ●



Grapes: Garganega, Pinot Bianco, Sauvignon, Tai Bianco, Moscato

Typical blend of the Euganean Hills, with a fruity flavour and great versatility.

€ 10,30

Rosso ●



Grapes: Merlot, Cabernet

The typical red wine of the Euganean tradition, with a fruity and versatile taste.

€ 10,30



SWEET WINES

White and red wines

		GLASS	BOTTLE
	Fior d'Arancio Spumante ● <i>Grapes: Moscato Fior d'Arancio</i> With delicate, citrusy aromas, a fine, balanced wine.	--	€ 16,00
	Fior d'Arancio Passito ● <i>Grapes: Moscato Fior d'Arancio</i> Intense and of great elegance. Balance between freshness and sugar.	€ 6,00	€ 26,00
	Nero Musqué ● <i>Grapes: Moscato Nero</i> Intense fruity and spicy sensations. Rare ampelographic jewel.	€ 6,00	€ 23,00
	W1 - Vermouth ● An uncompromising Vermouth born of a bet between a winemaker and a naysayer. Fresh and spicy taste, clean and persistent final.	€ 6,00	€ 30,00

Recommended pairing

Zaeti

€ 4,00

Artisanal biscuits with stone-ground corn flour and raisins.

For allergies and intolerances, please ask the staff.

OTHERS

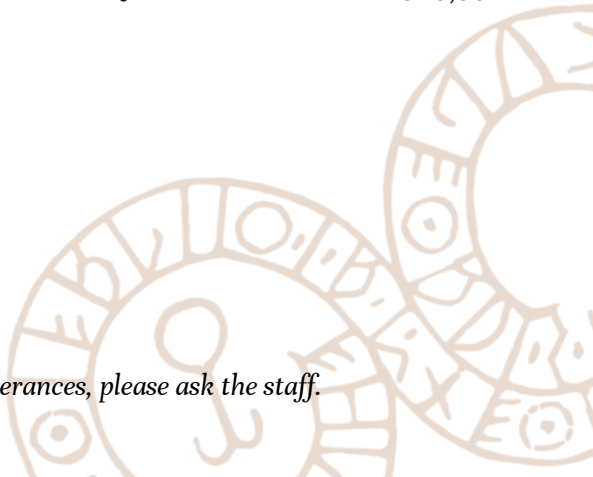
Grappa of Moscato pomace	€ 4,00
Water 0,5 l	€ 1,50
Fruit juices BIO	€ 3,00

TASTY TREATS

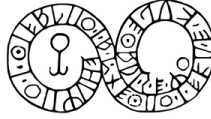
To accompany your tasting

Mixed dish with cold cuts and cheese, organic bread/bread sticks and a taste of our Extra-Vergin Olive Oil	€ 12,00
Dish with a fine selection of cheese and jams, organic bread/bread sticks and a taste of our Extra-Vergin Olive Oil	€ 14,00
Dish with our organic Extra-Vergin Olive Oil and organic bread	€ 4,00
Artisanal Sicilian Caponata* served with organic bread <i>*tomato sauce, eggplants, peppers, olives, onion, capers</i>	€ 6,00
Chickpea Hummus with almond cream served with organic bread	€ 5,00
Zaeti (artisanal biscuits with stone-ground corn flour and raisins)	€ 4,00
Zaeti paired with a glass of sweet wine of your choice	€ 10,00

For allergies and intolerances, please ask the staff.



CàLUSTRA



ZANOVELLO

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Faedo di Cinto Euganeo (PD)

Opening hours

Monday to Friday
8.30 - 12.30 and 14.30 - 18.30

Saturday, Sunday and holidays
summer (25/04 - 30/09): 9.30 - 20.00
winter (01/10 - 24/04): 9.30 - 18.30

Closing days

First day of the year, Easter, Christmas

*Are you curious to learn more
about our winery and the Euganean Hills?*

Visit our website and discover the tasting experiences.

[Go to the website](#)

Thank you for spending your time with us.