CàLUSTRA
ZANOVELLO

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 - Non-alcoholic drinks
Tasty treats - To accompany your tasting

ZANOVELLO SELECTIONS

White wines

BOTTLE

Pinella - refermented in the bottle

€ 15,80

Grapes: Pinella

Notes of yeast, ripe and tropical fruit. Excellent freshness and minerality.

Bianco Olivetani

€ 15,80

Grapes: Garganega, Pinot Bianco, Sauvignon, Tai Bianco, Moscato. Maturation: 18 months.

Ripe and exotic fruits. Balanced, smooth and persistent.

Manzoni Bianco

€ 15,80

Grapes: Manzoni Bianco. Maturation: 18 months.

Mineral and pulpy hints. Elegant, structured, enveloping.

Moscato Secco 'A Cengia

€ 15,80

Grapes: Moscato Bianco. Maturation: 18 months.

Aromatic and persistent. Taste: refined, fresh and mineral.

Garganega

€ 15,80

Grapes: Garganega. Maturation: 18 months.

Golden color, with complex aromas of honey, hazelnut and sweet spices. Fresh and persistent.

Bianco Roverello

€ 19,00

Grapes: Chardonnay. Maturation: 18 months.

Fresh, balsamic notes with a delicate toasted nuance. Savory, enveloping, smooth, elegant.

Rosato

€ 15,80

Grapes: various red grapes. Maturation: 18 months.

Still rosé with floral notes and fresh fruit aromas. Soft and fresh on the palate.

Discover the Old Vintages!

ZANOVELLO SELECTIONS

Red wines

BOTTLE

Merlot Le Cerese ●

€ 15,80

Grapes: Merlot. Maturation: 18 months.

Warm and fruity tones for a fresh wine that invites you to taste again.

Cabernet Sgussa ●

€ 15,80

Grapes: Cabernet Franc, Carmenere. Maturation: 18 months.

Strong character with herbaceous scents. Full and easy drinking.

Rosso Moro Polo ●

€ 15,80

Grapes: Merlot, Cabernet. Maturation: 24 months.

Structured, enveloping and persistent. Clear and fruity.

Merlot Sassonero ●

€ 21,50

Grapes: Merlot. Maturation: 36 months.

Juicy and concentrated. Excellent persistence and complexity.

Cabernet Girapoggio ●

€ 26,00

Grapes: Cabernet. Maturation: 36 months.

Full-bodied and complex wine, with herbal and spicy notes.

Rosso Natìo ●

€ 31,00

Grapes: Merlot. Maturation: 24 months.

Dense and juicy, with firm tannins. Notes of cinchona, plum and violet.

Discover the Old Vintages!

AUTHOR'S PROOFS

White and red wines

BOTTLE

Lightly sparkling white wine SER0121 🟡 — € 14,00

Straw-yellow, slightly hazy. Flowers, white peach, lightly citrusy. Fresh and savory, with a light effervescence.

White wine PINELLA 🟡 — € 20,00

Straw yellow. Aromas of apple, pear and white flowers. Fresh, savory, slightly citrusy.

White wine PIF0122 🟡 — € 15,00

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

White wine MOS0219 🟡 — € 20,00

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

White wine RIE0120 🟡 — € 18,00

Golden yellow. Hydrocarbon and citrus notes of citron, myrtle-leaved orange and bergamot.

Red wine MT0420 🔴 — € 22,00

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

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 Roverello 2017 € 21,50

Grapes: Chardonnay, Manzoni Bianco, Moscato.

Deep straw yellow. Mineral, fleshy notes with sweet spices. Elegant, structured, enveloping.

Manzoni Bianco Pedevenda 2017 € 20,00

Grapes: Monzoni Bianco

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

Moscato Secco 'A Cengia 2017 € 20,00

Grapes: Moscato Bianco.

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

Rosato 2019 € 16,80

Grapes: various red grapes.

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

Merlot Sassonero 2017 € 29,00

Grapes: Merlot

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

Cabernet Girapoggio 2015 € 32,00

Grapes: Cabernet

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

CA' LUSTRA WINES

White and red wines easy to drink

BOTTLE

Bianco

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

Tipycal 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

BOTTLE

Fior d'Arancio Spumante — € 16,00

Grapes: Moscato Fior d'Arancio

With delicate, citrusy aromas, a fine, balanced wine.

Reitia — € 21,50

Grapes: Moscato Bianco, Moscato Giallo

Easy to drink, fresh, enveloping and elegant.

Fior d'Arancio Passito — € 26,00

Grapes: Moscato Fior d'Arancio

Intense and of great elegance. Balance between freshness and sugar.

Nero Musqué — € 23,00

Grapes: Moscato Nero

Intense fruity and spicy sensations. Rare ampelographic jewel.

W1 - Vermouth — € 30,00

An uncompromising Vermouth born of a bet between a winemaker and a naysayer. Fresh and spicy taste, clean and persistent final.

Recommended pairing

Artisanal cookies — € 4,00

Artisanal cookies made with stone-ground flour.

For allergies and intolerances, please ask the staff.

OTHERS

Water 0,5 l	€ 1,50
Water 1 l	€ 2,00
Fruit juices BIO	€ 3,00
Grape juices BIO (of our own production) 200 ml	€ 3,50

TASTY TREATS

To accompany your tasting

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

For allergies and intolerances, please ask the staff.

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ZANOVELLO

Contacts

Tel: +39 0429 94128
E-mail: info@calustra.it
Web site: calustra.it

Address

Via San Pietro, 50
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.