



*Wine list*  
*and some tasty treats*

Ca' Lustra   
Zanovello

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# CA' LUSTRA ZANOVELLO

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*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.

## ZANOVELLO SELECTIONS

Red wines

### BOTTLE



#### Merlot Le Cerese ●

*Grapes: Merlot. Maturation: 18 months.*

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

€ 15,80



#### Cabernet Sgussa ●

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

Strong character with herbaceous scents. Full and easy drinking.

€ 15,80



#### Rosso Moro Polo ●

*Grapes: Merlot, Cabernet. Maturation: 24 months.*

Structured, enveloping and persistent. Clear and fruity.

€ 15,80



#### Merlot Sassonero ●

*Grapes: Merlot. Maturation: 36 months.*

Juicy and concentrated. Excellent persistence and complexity.

€ 21,50



#### Cabernet Girapoggio ●

*Grapes: Cabernet. Maturation: 36 months.*

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

€ 26,00



#### Rosso Natio ●

*Grapes: Merlot. Maturation: 24 months.*

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

€ 31,00

Discover  
the Old  
Vintages!

## AUTHOR'S PROOFS

### *White and red wines*

#### BOTTLE



#### Lightly sparkling white wine SER0121 ●

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

€ 14,00



#### White wine PINELLA ●

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

€ 20,00



#### White wine PIF0122 ●

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

€ 15,00



#### White wine MOSO219 ●

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

€ 18,00



#### White wine RIE0120 ●

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

€ 18,00



#### Red wine MT0420 ●

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

€ 22,00

*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** ●

*Grapes: Chardonnay, Manzoni Bianco, Moscato.*

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

€ 21,50



#### **Manzoni Bianco Pedevenda 2017** ●

*Grapes: Manzoni Bianco*

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

€ 20,00



#### **Moscato Secco 'A Cengia 2017** ●

*Grapes: Moscato Bianco.*

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

€ 20,00



#### **Rosato 2019** ●

*Grapes: various red grapes.*

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

€ 16,80



#### **Merlot Sassonero 2016** ●

*Grapes: Merlot*

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

€ 29,00



#### **Cabernet Girapoggio 2015** ●

*Grapes: Cabernet*

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

€ 32,00



## CA' LUSTRA WINES

*White and red wines easy to drink*

### BOTTLE

#### Bianco ●

€ 10,30



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

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

#### Rosso ●

€ 10,30



*Grapes: Merlot, Cabernet*

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



## SWEET WINES

*White and red wines*

### BOTTLE



#### Fior d'Arancio Spumante ●

*Grapes: Moscato Fior d'Arancio*

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

€ 16,00



#### Reitia ●

*Grapes: Moscato Bianco, Moscato Giallo*

Easy to drink, fresh, enveloping and elegant.

€ 21,50



#### Fior d'Arancio Passito ●

*Grapes: Moscato Fior d'Arancio*

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

€ 26,00



#### Nero Musqué ●

*Grapes: Moscato Nero*

Intense fruity and spicy sensations.  
Rare ampelographic jewel.

€ 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.

€ 30,00

### *Recommended pairing*

#### Artisanal cookies

Artisanal cookies made with stone-ground flour.

€ 4,00

*For allergies and intolerances, please ask the staff.*

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## OTHERS

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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

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## TASTY TREATS

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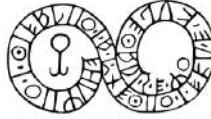
*To accompany your tasting*

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 <i>*tomato sauce, eggplants, peppers, olives, onion, capers</i>	€ 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.*



**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](http://calustra.it)

*Thank you for spending your time with us.*