

WINEMAKER'S LUNCH AT ROAST



ZENATO

Tuesday 24th October at 12PM

The Zenato vineyards cover 75 hectares in the Zenato estate of S. Cristina in San Benedetto di Lugana and in the Costalunga estate in Valpolicella, the homeland of the famous Amarone Zenato, where the renowned vines Corvina, Rondinella and Oseleta are cultivated.

It all began in 1960 when Sergio Zenato, filled with energy and ambition and driven by his deep bond with the territory, tried out new techniques of wine making and invested in native vines in order to obtain wine of the highest quality.

Today, his wife Carla, together with their children Alberto and Nadia, continues to pursue Sergio's great enterprise with the same enthusiasm, tenacity and infinite dedication, making the excellence of Zenato's wines known in more than 60 countries of the world.

In this way, the soul of Lugana and the heart of Valpolicella continue to expand their borders.

Join Nadia Zenato for lunch on Tuesday 24th October at 12pm

Head Chef Stuart Cauldwell has created a feast to pair with these iconic Zenato wines:

Lugana Brut San Benedetto NV Metodo Classico

Lugana Santa Cristina 2016

Ripassa Valpolicella Ripasso Superiore 2014

Amarone Riserva 2009

Passito di Lugana Rigoletto 2011

Tickets for the winemaker's lunch are £95 per person (incl. service), contact events@roast-restaurant.com to make a reservation.