



SANTA LUCIA

FRANCIACORTA



CURTEFRANCA DOC ROSSO

APPELLATION: Curtefranca DOC

GRAPES: 40% Cabernet Franc, 35% Cabernet Sauvignon, 25% Merlot

VINEYARDS: the grapes came from two vineyards in Erbusco. The soil is morainic, clay loam. Average age of vines: 10 years.

TRAINING SYSTEM: Guyot, 5000 plants/he

HARVEST: Manual with grape selection and transport in small boxes starting from the last week of september.

WINEMAKING: After de-stemming the grapes ferment in stainless steel tanks remaining in contact with the skins for a period of about 10-15 days. Frequent pumpings at regular intervals promote optimal extraction of polyphenols. The vineyards are vinified separately and assembled at the end of fermentation. In the spring, the wine is bottled and aged in bottle for 6 months.

ALCOOL: 12,5%

DESCRIPTION: Intense ruby red color. Very elegant wine with character. The nose is spicy with notes of berries.

