



SANTA LUCIA

FRANCIACORTA



ALBAMATTA

GRAPES: 100% Erbatmat

VINEYARDS: The grapes come from a single terraced vineyard, located in the heart of Erbusco, entirely planted with Erbatmat.

TRAINING SYSTEM: Guyot, 5000 plants/ha

YIELD: 60 hl/ha

HARVEST: By hand with selection of the grapes and transport in small crates starting from the second week of September.

VINIFICATION: Soft pressing and fermentation in steel tanks at a controlled temperature (16 ° C). Malolactic fermentation not carried out. Aging on the lees in the bottle for a minimum period of 18 months in cellars at a constant temperature of 12-15 ° C. The disgorgement is carried out without adding sugar and the filling is carried out with the same wine.

ALCOHOL: 12%

DESCRIPTION: Delicate yellow color and fine and persistent perlage. The nose is floral and delicate with notes of green apple. Balanced taste, with good persistence and elegance.

PAIRING: Perfect with raw seafood.

