



SANTA LUCIA

FRANCIACORTA



BROLO DEI LONGHI

DENOMINATION: Pinot nero IGT Sebino

GRAPES: 100% Pinot noir

VINEYARDS: The grapes come from the three terraces located in "Brolo dei Longhi", in the heart of Erbusco. These grapes are selected to create "Nigoti d'Òr" only during the best years.

TRAINING SYSTEM: Spurred Cordon, 5000 plants/ha

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; daily no-pump stirring promote a delicate extraction of colour and tannins. After racking, ageing takes place in oak barrels for two years. Bottled without filtering, it ages one more year in the wine cellar.

ALCOHOL: 13,5%

DESCRIPTION: Elegant, smooth and seductive wine. Intense ruby red color and complex aroma, spices and small berries stand out.

