



SANTA LUCIA

FRANCIACORTA



FRANCIACORTA DOSAGGIO ZERO MILLESIMATO

GRAPES: Chardonnay 70%, Pinot nero 30%

VINEYARDS: Cuvée made from the best selection of Chardonnay and Pinot Noir grapes.

PLANTS/ha: 5000

TRAINING SYSTEM: Guyot

YIELD: 50 hl/ha

HARVEST: By hand with selection of the grapes and transport small boxes at the moment of perfect ripening.

WINE-MAKING: Soft pressing and fermentation in stainless steel tanks at controlled temperature (16° C). The base wines from different vineyards are vinified separately and then expertly assembled to create the cuvée. Aging on lees in the bottle for a minimum period of 30 months in cellars at a constant temperature of 12-15° C.

ALCOHOL: 13% vol

DESCRIPTION: Bright light yellow color and creamy perlage. To the palate peach flowers and nutty flavours. Great sapidity and fine elegance.

