



SANTA LUCIA

FRANCIACORTA



N.I.B.

APPELLATION: Sebino IGT Rosso

VINEYARDS: The grapes come from a single hillside vineyard in the heart of Erbusco. The soil is moraine, clayey with a good skeleton.

Average age of plants: 15 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 the destemming, the grapes ferment in steel tanks remaining in contact with the skins for a period of about 10-15 days. Frequent and regular pumping over encourage optimal extraction of polyphenols. Subsequently the wine is placed for 18 months in oak barrels where it also carries out malolactic fermentation. After bottling the wine refines a further 6 months in the bottle.

ALCOOL: 13,5%

DESCRIPTION: Intense ruby red color. Harmonious wine with excellent structure, full-bodied and elegant. The nose is spicy with strong notes of berries

