



# SANTA LUCIA

FRANCIACORTA



## FRANCIACORTA ROSÉ

**GRAPES:** Pinot nero 40% Chardonnay 60%

**VINEYARDS:** Cuvée of the best grapes from two vineyards in the town of Rodengo Saiano.

**PLANTS/Ha:** 5000

**TRAINING SYSTEM:** Guyot

**YIELD:** 50 hl/ha

**HARVEST:** By hand with selection of perfectly ripe grapes and transport in small boxes.

**WINE-MAKING:** Soft and delicate pressing to preserve color and delicacy of the Pinot noir grapes. Fermentation in stainless steel tanks at controlled temperature (16° C). Aging on the lees for a minimum period of 24 months at a constant cellar temperature of 12-15° C.

**ALCOHOL:** 13% vol - **DOSAGE:** 6 g/l

**DESCRIPTION:** Onion skin color and creamy perlage. Hints of blackberry and black raspberry of the Pinot noir well balanced by the elegance and freshness of Chardonnay

