



SANTA LUCIA

FRANCIACORTA



UA 'MBRUNESCA

VINEYARDS: The grapes come from old vines of the "Montorfano" vineyard in Rovato.

TRAINING SYSTEM: Pergola

YIELD: 50 hl/ha

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

VINIFICATION: The grapes are crushed and destemmed; then follows a soft pressing and fermentation in steel tanks at a controlled temperature (16 °C). Malolactic fermentation not carried out. The wine ages until the following spring on the fine lees. It is then bottled and refined for a further period of 6-9 months in the bottle.

ALCOHOL: 12%

DESCRIPTION: Straw yellow color. The classic notes of almond, hazelnut and honey typical of the vine are perceptible to the nose. Balanced taste, with good persistence and elegance.

