



SANTA LUCIA

FRANCIACORTA



FRANCIACORTA BRUT

GRAPE: Chardonnay 90%, 10% Pinot bianco

VINEYARDS: The grapes come from 15 vineyards spread over seven different areas of Franciacorta, representative of all the different landscape units that characterize the area. Average age of vines: 10 years.

PLANTS/Ha: 5000

TRAINING SYSTEM: Guyot, spurred cordon, sylvoz

YELD PER HECTARE: 65hl/ha

HARVEST: Manual with grape selection and transport in small boxes starting from the first ten days of August.

WINEMAKING: Soft pressing, fermentation in stainless steel tanks and second passage pièce at controlled temperature (16 °C). The base wines are vinified separately according to the vineyard of origin and then expertly blended to create the cuvée. Bottle aging on the lees for a period of about 24 months in cellars at a constant temperature of 12-15 °C.

ALCOOL: 12,5% vol - **DOSAGE:** 4 g/l

DESCRIPTION: Straw yellow color and fine, persistent perlage. The nose is floral and delicately fruity. Stands out the aroma of bread characteristic of refinement on the lees. Balanced taste, with good persistence and elegance.

PAIRINGS: Perfect as an aperitif and for the whole meal.

