



# 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:** 65 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 and second passage pièce 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:** 12,5% vol · **DOSAGE:** not dosed

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

**PAIRINGS:** Perfect with appetizers, fish and white meats.

