



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: 65 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 and second passage pièce 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.

ALCOOL: 12,5% vol - **DOSAGE:** 5 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

PAIRINGS: Excellent with starters, red meats, and gourmet pizza.

