



SANTA LUCIA

FRANCIACORTA



FRANCIACORTA EXTRA BRUT RISERVA 2017 “BROLO DEI LONGHI”

GRAPE: 100% Chardonnay

VINEYARDS: Produced only with Chardonnay grapes harvested in the orchard of the seventeenth century Palazzo Longhi, in the heart of the village of Erbusco. 1.83 hectares of thrilling beauty characterized by a unique terroir and a favorable microclimate in the heart of Franciacorta.

PLANTS/ha: 5000

TRAINING SYSTEM: Guyot

YELD PER HECTARE: 65 hl/ha

HARVEST: By hand with careful selection of grapes and transport in small crates.

WINEMAKING: Soft pressing and slow fermentation in stainless steel tanks and second passage pièce at controlled temperature. The base wine obtained is devoted to this reserve only in years where it is enhanced its extreme elegance and refinement. Aging on the lees for a minimum of 60 months.

ALCOHOL: 13% vol · **DOSAGE:** 3 g/l

DESCRIPTION: Shiny golden colour and soft perlage. Long and persistent. Fruity aromas combined with notes of hazelnut and citrus. To the palate flavors of honey and sweet lemon. At the end long and persistent taste.

PAIRINGS: Perfect with seafood as well as spicy and exotic dishes.

