



La Lus

Piemonte DOC

2017

VARIETIES

Albarossa

DESCRIPTION

From the marriage of Barbera and Nebbiolo rises the Albarossa, a new and captivating crossing that reinterprets the Piedmontese terroir in a unique way.

2017 vintage has been characterized by a mild winter, with low rainfall and a hot spring favored an early blossoming. Frost damage occurred at the end of April, followed by a dry summer and high temperatures that anticipated the ripening of the grapes and the harvest time. However the result was a very good quality

Vivid ruby red color. La Lus with its fruity aromas accompanied by hints of vanilla and licorice and a soft and velvety structure, fully represents the typical characteristics of Piedmontese wines in a modern and striking key.

Ideal with tasty appetizers like seasoned hams, but also appreciable with pasta dishes enriched with savory sauces such as the ragout, or main course like stewed rabbit.

TECHNICAL NOTES



Soil: clayey-calcareous soil



Trellising System: Guyot
Vine Density: 4500 vines/ha.
Hectar Yield: 80 q/ha.



Fermentation: in temperature-controlled (24-30°C) stainless-steel tanks.
Aging: in French oak barrique for 12 months



Alcohol: 14%



Suggested serving temperature : 16-18°C



First vintage produced: 2006

AVAILABLE FORMATS:
0.75 l. - 1.5 l