



La Lus

Piemonte DOC

2018

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.

The seasonal course of this 2018 vintage is characterized by a high frequency of rains, which has created critical aspects in the vineyard work. Despite these conditions, postponing the harvest period, the quality of the grapes turned out to be good with excellent tips.

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.

TECHNICAL NOTES



Soil: clayey-calcareous soil



Trellising System: Guyot
Vine Density: 4500 vines/ha.
Hectar Yeald: 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