



La Lus

Piemonte DOC

2019

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 growing season of the 2019 was marked by a mild winter that anticipated the vegetative awakening. After a spring with lower temperatures, the excellent summer weather conditions led to a good quality of the grapes.

Vivid ruby red color with intense violet nuances. La Lus with its red fruity aromas of cherries and plum jam, accompanied by sweet hints of vanilla and licorice fully represents the typical characteristics of Piedmontese wines in a modern and striking key. It shows with a soft and velvety structure.

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