

La Lus

Piemonte DOC

2022

VARIETIES

Albarossa

DESCRIPTION

Born from the union of Barbera and Nebbiolo, Albarossa is a new and captivating crossing that offers a singular reinterpretation of the Piedmontese terroir.

After a very dry winter, the vines budded in early April, about a week later than in 2021 and roughly two weeks later than in 2020. Shoot growth progressed slowly due to the lack of soil moisture. April and May brought seasonally normal temperatures but very little rainfall. Flowering occurred regularly under excellent weather conditions, concluding in the final days of May with good fertility and fruit set. The absence of rain persisted through June and July, which, while helping to curb fungal infections, also raised concerns about the progression of ripening. Towards the end of July and beginning of August, several storms, followed by two days of moderate rainfall—combined with cooler temperatures, especially at night—helped reinvigorate the vegetative cycle. The 2022 harvest, therefore presented itself as being of very good quality, with peaks of excellence.

A deep, intensely colored red with violet highlights. La Lus, with its fresh, fruit-forward aromas enriched by hints of small red berries, evolves into notes of vanilla, tobacco, and licorice. On the palate, it reveals remarkable structure—velvety, full-bodied, and harmonious—supported by soft, silky tannins. The finish is persistent, echoing fruity notes of cherry. Immediately enjoyable, yet capable of graceful aging.

Ideal alongside flavorful appetizers, and equally appealing with first courses enriched by elaborate 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: 13,5%



Suggested serving temperature : 16-18°C



First vintage produced: 2006



AVAILABLE FORMATS:
0.75 l. - 1.5 l