



## La Lus

Piemonte DOC

2016

### 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.

2016 has been a balanced year overall. The particularly mild winter led to an early budding, well balanced by a subsequent slowing of the vegetative activity due to a fresher spring than usual. These conditions, together with the scarce presence of rain in the first half of September, meant that the quality of the grapes was exceptional.

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



*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