

LA LUCIANA

GAVI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 60 ha
Soil composition: limestone and clay
Training method: Guyot
Elevation: 820-1,312 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South-West
Vines age: 15 years
Harvest time: September
First vintage: 2002
Production: 130,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Cortese
Fermentation
Container: stainless steel tanks
Length: 20 days
Temperature: 64 °F
Aging
Container: 300hl stainless steel tanks
Length: 4 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 12%
Residual sugar: 3 g/l
Acidity: 5.1 g/l
Dry extract: 17 g/l



FOOD PAIRINGS

Excellent aperitif; pairs with hors d'oeuvres, seafood, and pasta dishes.



TASTING NOTE

Light straw-yellow color.
Fresh bouquet on the nose with aromas of zesty citrus fruit, light floral notes, and hints of apple and pear.
The sip is fresh and mineral, balanced by notes of melon and stone fruit, with a touch of fennel and spice.
Light to medium body with a lovely, refreshing, dry finish.

PRODUCER PROFILE

Estate owned by: Claudio Manera
Winemaker: Claudio Manera
Total land under vine: 850 ha
Winery production: 25,000,000 bottles
Region: Piemonte, Italy

