

# LUCILLA - White Wine from Erbaluce



100% ERBALUCE



6 MONTHS OF STAINLESS STEEL + BOTTLE

*From Erbaluce grapes, Lucilla is delicate, pleasant and harmonious with good acidity and flavor.*



## ● THE VINEYARD

Alto Piemonte - Lessona

## ● THE SOIL

Fluvioglacial gravelly-sandy coarse and heterometric fluvioglacial soils, deeply altered and partly displaced, surmounted by loessic, silty clayey summit levels. Acidic soils with orange, yellow and dark brown color. They are rich in minerals such as manganese and iron, which strongly affect the taste characteristics of the wine.

● **VINEYARD EXPOSURE:** from southeast to southwest

● **TYPE OF CULTIVATION:** espalier Guyot

● **ALTITUDE:** 290 m asl

● **DENSITY:** 5,000 grapes per hectare



## THE HARVEST PERIOD

First two weeks of September.

## THE METHOD OF HARVESTING

Careful and strict manual harvesting of grapes in the vineyard, in minute boxes of 7-9 kg capacity, and subsequent further selection in the winery.

## THE VINIFICATION

After careful sorting on a vibrating table, destemming and soft crushing takes place, causing the juice and skins to flow by gravity into temperature-controlled steel tanks in order to best retain the aromas and flavors. Fermentation for 7-10 days, at low temperature, not exceeding 18°C.

## AGEING

The wine is kept in stainless steel tanks for a few months. It is then bottled, followed by the natural aging period.

## TASTING NOTES

### COLOR

straw yellow with slightly greenish highlights

### TO THE NOSE

pleasant fruity and floral notes (hawthorn and chamomile), nostalgic hints of freshly baked bread

### ON THE PALATE

fresh, savory and mineral, with good acidity that makes it lively and harmonious. Balanced, elegant and persistent

## PAIRINGS

**Appetizers:** carpaccio/tartare of tuna, salmon and sea bass; seafood salad; vitello tonnato.

**First Courses:** asparagus/lemon risotto; pasta with fish/vegetable sauces; ricotta ravioli, butter and sage.

**Secondi Piatti:** baked or grilled fish (sea bream/branzino), chicken with herbs or escalopes with lemon, fresh or slightly aged cheeses (robiola/tomini).

### Ageing potential

Up to 2-3 years

### Serving temperature

8-10°C

**ALCOHOL** 12.5%  
**PH** 3.0-3.3  
**RESIDUAL SUGAR** 1-2 g/L

PietroCassina  
1 Chioso del Bosco  
2 Chignalungo

