

## La Lus

Piemonte DOC

2021

### 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 winter was characterized by mild temperatures and average rainfall that induced vegetative awakening in mid-April. Flowering began in the first week of June; the delay of about a week from last year was due to low temperatures in April and May. Rising temperatures and low rainfall in June and July caused slight water stress but only in some vineyards. The harvest started in the last week of August and in general there was a delay in ripening of about 6 to 7 days compared to last year. The sunny weather in September and early October, accompanied by the high temperature ranges (even 13/15°C), brought the grapes to perfect ripeness in both aromatic and polyphenolic aspects. The 2021 vintage therefore presented itself as excellent.

Ruby red with violet hues, intense and deep. The Lus with its fresh and fruity aromas accompanied by notes of small red fruits, evolves with notes of vanilla, tobacco and licorice. In the mouth it is full-bodied, velvety, full and harmonious, with soft and silky tannins; lingering aftertaste with fruity notes of cherry. Enjoyable right away but also withstands good aging.

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



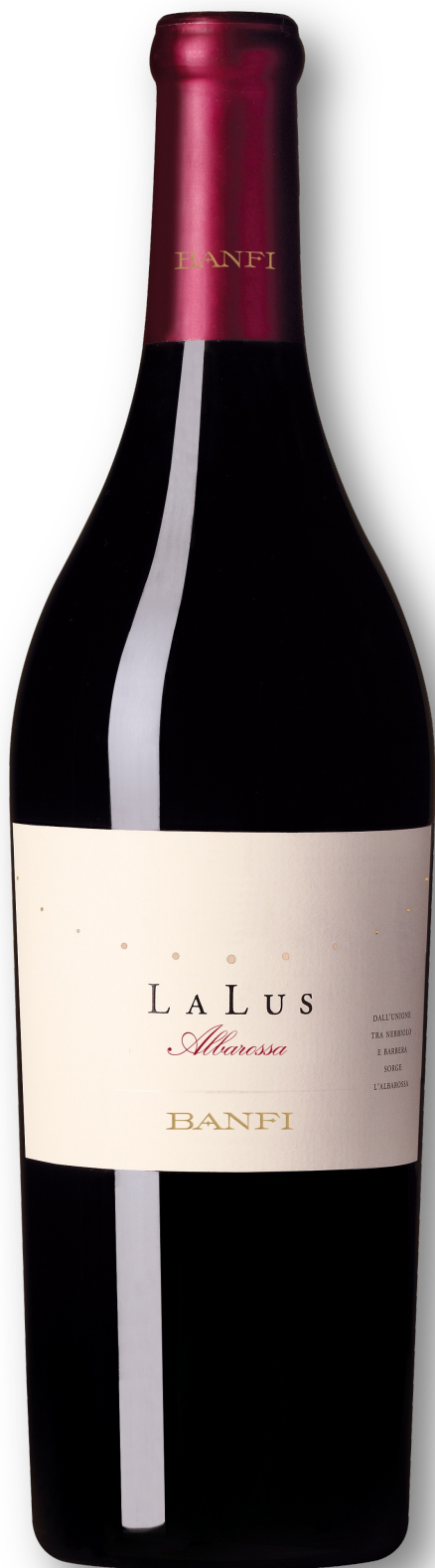
*Alcohol:* 14%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2006



AVAILABLE FORMATS:  
0.75 l. - 1.5 l

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