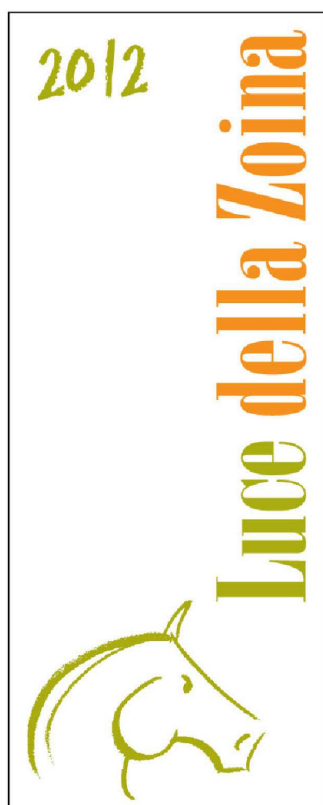


Luce

Colline Novaresi d.o.c. - Bianco

Vendemmia 2012



Colour and Bouquet: straw yellow colour with golden green hints, the scent is fragrant, intense; the bouquet is ample and remember the scent of the hay in may. In the mouth is elegant, fruity, full bodied with a long finish typical of almond

Vine: Erbaluce 100%.

Wine-making: soft pressing, fermentation in stainless steel tanks at controlled temperature of 17°, malolactic fermentation done.

Aging: in stainless steel for three months

Date of bottling: 25th february 2013.

Specifications:

actual alcoholic strength of 13.40% v.

Total acidity of 5,4 g/l.

Total sulphur dioxide content of 80 mg/l.

Production: no 2.500 bottles 750 ml.

Serving temperature: 11°

Potential aging: 2 years

Wines produced in our cellar are not filtered, therefore we recommend to decant as they may be present natural dregs.



di Da Pos Daniela
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