

COMMERCIAL NAME
LUCERNA

(LUCERNA IS AN ANCIENT OIL LAMPS THAT WERE USED IN THE "MASSERIA", FARMS TO MOVE FROM ROOM TO ROOM IN THE DARK)

APPELLATION
SALENTO BIANCO IGP

VITICULTURE DATA
GRAPE VARIETIES: FIANO 100%

PRODUCTION ZONE: PUGLIA, UPPER AREA OF SALENTO

VINEYARD ALTITUDE: 70 METERS ABOVE SEA LEVEL

SOIL: TUFACEOUS-CALCAREOUS

TRAINING SYSTEM: CORDON SPUR SYSTEM

DENSITY OF VINES: 4000 PER HA

QUINTALS PER HECTARE: 60

YIELD OF GRAPES INTO WINE: 60%

HARVEST PERIOD: FIRST WEEK OF SEPTEMBER

VINIFICATION
HAND-PICKED GRAPES. CRYOMACERATION AND SOFT PRESSING OF THE GRAPES. STATIC DECANTATION AT THE CONTROLLED TEMPERATURE OF 12°C. ALCOHOLIC FERMENTATION IS ENTIRELY MADE IN STAINLESS STEEL TANKS AT THE TEMPERATURE OF 14°C; MATURATION ON THE LEES FOR 3 MONTHS.

WINE
BRIGHT LIGHT YELLOW COLOR. IT IS CHARACTERIZED BY AN INTENSE AND PERSISTENT TONE, WITH SCENTS OF WHITE AND SLIGHTLY RIPE FRUITS AND DELICATE FLOWERY NOTES. THE PALATE IS VERY FRESH, SUPPORTED BY GOOD ACIDITY AND FLAVOR. LUCERNA IS AN EXCELLENT MATCH WITH SEA FOOD AND PERFECT WITH APPETIZERS.

ANALYTICAL DATA
ALCOHOL: 13% VOL.
PH: 3.25
TOTAL ACIDITY: 6 G/L
RESIDUAL SUGARS: 3,7 G/L
DRY EXTRACT: 22 G/L

