

CARVINEA



BEPPE DIMARIA

LUCERNA

SALENTO BIANCO IGP

LUCERNA IS AN ANCIENT OIL LAMP USED IN THE "MASSERIA" TO MOVE FROM ROOM TO ROOM IN THE DARK

GRAPE VARIETIES: 100% FIANO

PRODUCTION ZONE: CAROVIGNO·BRINDISI·ITALIA

SOILS: TUFACEOUS-CALCAREOUS

PLANT DENSITY: 4000 PLANTS/HA

YIELD PER HECTARE: 60 QUINTALS

HARVEST: MANUAL IN BOXES

HARVEST PERIOD: FIRST DECADES OF SEPTEMBER

YIELD OF GRAPES INTO WINE: 60% OF MUST

VINIFICATION

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.

AGING: MATURATION ON THE LEES FOR 3 MONTHS.

WINE TASTING

BRIGHT, STRAW-YELLOW. THE MAIN AROMATIC HINTS REMIND OF WHITE SLIGHTLY RIPE FRUIT AND DELICATE FLOREAL NOTES. THE PALATE IS VERY FRESH AND FLAUNTS AN INTERESTING ACIDIC "VERVE" AND GOOD SAPIDITY.

SERVING TEMPERATURE 8-10 °C

LONGEVITY

TO DRINK WITHIN 3 YEARS

HISTORY OF PRIZES AND AWARDS



THE WINE HUNTER AWARD



OSCAR "BERE BENE" GAMBERO
ROSSO PER IL MIGLIOR RAPPORTO
QUALITÀ/PREZZO

ANALYTICAL DATA

ALCOHOL: 12,5 % VOL.

PH: 3.25

TOTAL ACIDITY: 6 G/L

RESIDUAL SUGARS: 3,7 G/L

DRY EXTRACT: 22 G/L



OBTAINED BY ORGANIC CERTIFIED
GRAPES



Member of

WRT

La Nuova Frontiera del Vino