

BANFI

Piemonte

Castello Banfi owns an historic 45 hectare estate in Strevi - Piedmont, named Banfi Piemonte. Its vineyards are located between the towns of Novi Ligure and Acqui Terme, in an area passionately dedicated to producing the renowned traditional wines of Piedmont. The winery, established in Strevi in 1860, was purchased by Banfi in the late 1970s to complete its Piedmont estate.

The Banfi Piemonte portfolio boasts a wide range of products which includes unique sparkling wines, whites, and reds, all of them bearing the prestigious appellations of Piedmont.



LA LUS

PIEMONTE DOC

Born from the marriage between Barbera and Nebbiolo, Albarossa, a new wine by Banfi, traces its roots back to 1938. A new and captivating hybrid that uniquely re-interprets the terroir of Piedmont.

GRAPE VARIETIES

Albarossa 100%.

PRODUCTION TECHNIQUE

Following a brief period at cool temperatures (24 hours at 46-50°F), the juice and skins are fermented together for 8-10 days at 75° F, with frequent pumping over to bring out the fruit aromas. Toward the end of fermentation the temperature is raised up to 86° F to increase the extraction of tannins from the skins. The wine is then aged for 12 months in French oak barriques, followed by an additional 6-8 months of bottle aging before release.

DESCRIPTION

Color: bright ruby red, very intense and deep.

Bouquet: fresh, fruity and complex, showing typical flavors of red berries, cherries and plum jam; the wood influence is very subtle and clean, with notes of vanilla and licorice.

Taste: velvety, full-bodied and harmonious, with soft tannins.

A long finish with fruity notes. Though very enjoyable when released, it is also suitable for a long aging.

WINEMAKER'S NOTES

La Lus is the highest expression of this innovative and typical varietal, Albarossa. Structured for long aging, this wine can also be enjoyed in its youth thanks to its inherent characteristics of round and soft tannins.

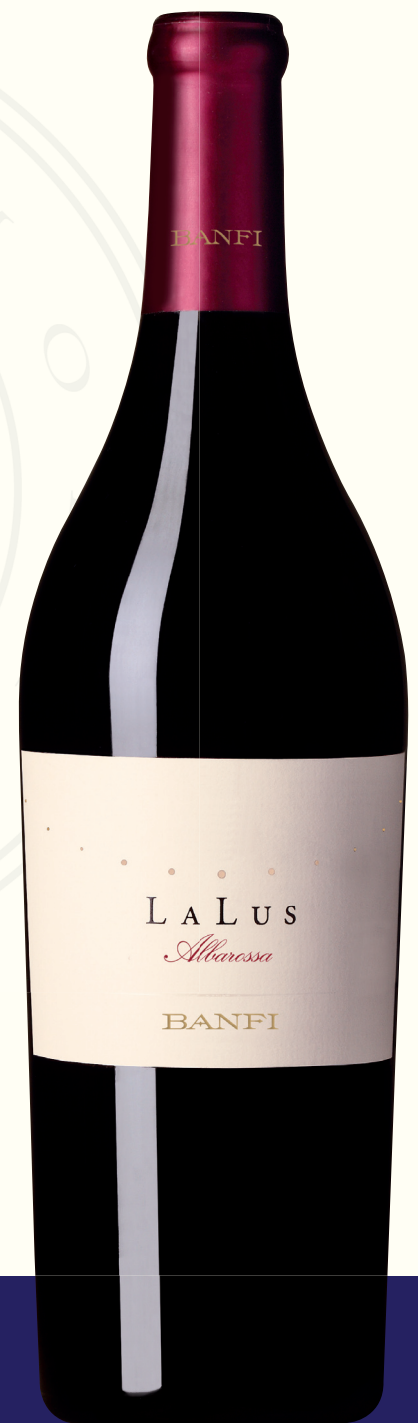
It is a modern wine with great visible impact, upholding the typical tradition of fine Piedmontese wines.

FOOD PAIRINGS

An ideal accompaniment to appetizers, pasta with rich sauces, white meats and flavorful dishes.

First vintage released: 2006

Available Formats: 0,75 l



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