

# Ancilla Lugana



## "A" Blanc de Noir BRUT

100% Pinot Nero - Metodo Classico

It is the challenge of the Pinot Noir in purity for a vintage Blanc de Noirs extraordinarily different and proudly unique.

Apparence: brillant straw yellow with golden reflections; fine and lingering perlage.

Bouquet: fruity at nose balanced notes of yeast. Dry, full, lively palate with good length.

Flavor: clean, restrained and well-balanced, with a delicate and appealing background of ripe fruit and a hint of crusty bread, both of which linger on the palate.

PRODUCTION ZONE	CADELLORA - VERONA
GRAPES	CHARDONNAY 100%
TRAINING SYSTEM	GUYOT
SOIL TYPES	ALLUVIAL SOIL – MEDIUM TEXTURE
WINEMAKING	SOFT PRESSING OF THE GRAPES WITH VERY LOW YIELDS IN WHITE
FERMENTATION	IN STAINLESS SLOW, LOW TEMPERATURE AND CONTROLLED
AGING	IN STAINLESS WITH YEAST IN SUSPENSION FOR 6 MONTHS
LENGTH OF MATURATION	AT LEAST 24 MONTHS, ON SELECTED YEASTS
ALCOHOL LEVEL	12,5% Vol
FIRST VINTAGE PRODUCED	2011

**Azienda Agricola "LA GHIDINA" di Luisella Benedetti**

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