

AZIENDA AGRICOLA
BORGOGNO
◆ RIVATA ◆

Vino Rosso Lumas

A particular fresh red wine, easily drinkable, with an important alcoholic content and. Unlike most red wines, it can also be savored fresh. This wine has a ruby-red color with violet reflections and a lively, intense and fragrant fruit aroma. In particular, it has a spicy hint of white pepper. The taste is dry, fresh and harmonic. Goes great with antipasti, light pasta dishes, fish and cheeses. Serving temperature: 14-18 °C.



Basic information

Product name: Lumas
Appellation: red wine
Classification: –
Color: red

Type: still
Country/Region: Piedmont / Italia
Alcohol percentage: 13,50
Number of bottles produced: 2,000

Vinification

Method: pressing, de-stemming and maceration with grape skins for 8 / 10 days at a maximum temperature of 25 – 27 °C.
Temperature: 28 °C
Lenght: 10 / 12 days
Malolactic: done

Aging: in steel tanks
Minimum aging in bottle: 6 months

Vineyard

% of Grape/Cépage: 100% Pelaverga
Soil: medium texture
Exposure: southeast
Agricultural method: guyot

Year of plantation: 1990
Type of harvest: manual in wooden crates
Geolocation: Roero

Bottle

Empty bottle weight: 450 g
Aging potential: 10 / 15 years
Cork size: 24 x 44 mm

Cork material: cork
Bottle type: bordeaux castle