

# Luretta

## Boccardirosa

*White Wine*

*D.O.C. (denomination of controlled origin)*

*colli piacentini malvasia*

*soil alluvium*

*Cultivation*

*vineyard planted in 1998*

*no fertilization*

*training method single spurred cordon*

*plants per hectare 5000*

*yield per hectare 7000 Kg*

*Wine-making process*

*indigenous yeasts*

*fermentation time 18 days*

*containers 100% stainless steel*

*Notes*

*colour straw yellow*

*scent aromatic notes of mediterranean flowers*

*taste ripe fruits and yellow apple*

*suitable with risotti, tortelli with pumpkin, ideal for*

*aperitifs, first courses of delicate taste and unusual*

*matches with fish*

*Producer's notes*

*Acacia flower and elder: the sweet notes of this aromatic grape bunch is torn from the fruit's rind by an uncompromising agriculture and a careful wine-making science. Grapes from Piacenza.*

*This species came to this region through medieval trade, and it survives only here. This wine has an extraordinary balance of sweetness and acidity of freshness and intensity. These opposites live together without clashing and give birth to a unique wine.*

