

# Luretta

Come la pantera  
e i lupi nella sera

*Red Wine*

*I.G.T. (rosso dell'emilia)*

*soil clay alluvium*

*Cultivation*

*vineyard planted from 1994 to 1996*

*no fertilization*

*training method single spurred cordon and simple guyot*

*grapes barbera, bonarda and cabernet sauvignon*

*plants per hectare 5000*

*yield per hectare 6000 Kg*

*Wine-making process*

*selected yeasts*

*fermentation time 20 days*

*wood 100% small French oak*

*turnover of wood 50% per year*

*aging in wood 9 months*

*Notes*

*colour intense red*

*scent ripe cherry, morel, coupled with hints of pepper  
and spices*

*taste soft and intense with notes of wild berries and  
a strong mineral taste  
suitable with red meat*

*Producer's notes*

*This is the founder's wine. Since the foundation of our winery, Pantera has always been a synonym for Luretta. A charming mix of three different wine species (Bonarda, Barbera and Cabernet) the percentage of which is a family secret, this wine blends the character and personality of indigenous vine species with the charm of international cépage. Spicy flavours of pepper and cinnamon blend harmoniously with tannin softness and intense flavours of ripe fruit.*

