



## LUSINT

### Organoleptic notes and food pairing

Its Friulian dialect name means "bright" or "luminous". Made from selectd white grapes which are partially dried before vinification, this is a wine of abundant character. Its nose carries hints of a multitude of aromas, including honey, caramel, dried fruit and candied fruit. A wine to be relished on its own, or as a great accompaniment for dry patisserie, blue cheeses or "pâté de foie gras".

**Species of grape:** selectd white grapes

### Terrain type:

generally flat with gravelly substratum covered by a layer of soil

**Cultivation system:** modified sylvoz

**Density:** 3000 plants to hactare

**Harvest method:** manual

**Bottle type:** 0,50 l

### Vinification:

grape sorting, semi-drying in wood crates, Manual pressing, static decanting, fermentation in barrique and stainless steel barrels, batonnage and long fining period in stainless steel