

**BANFI**  
*Piemonte*

*Deep ruby red in color with a bouquet of rose petals, red berries, cherries and hints of oak. On the palate, flavors of cherry and plum jam intermingle with notes of vanilla and licorice.*



## LA LUS

### ALBAROSSA MONFERRATO ROSSO DOC

La Lus, meaning “the Light” in Piedmontese dialect, refers to the rising sun and the dawn of a new day. From a vine cross of Nebbiolo and Barbera, Piedmont’s two most important grapes, a new variety is born. Albarossa is Italian for ‘red dawn.’ La Lus is the ultimate expression of this new adventure. Banfi is one of only four producers of Albarossa, once again proving itself to be a champion of quality.

#### SOIL

Sandy, clay.

#### PRODUCTION TECHNIQUE

A short cold maceration of the grapes (24 hours) is followed by skin-contact fermentation for a period of 8-10 days at a controlled temperature with the frequent pumping over to enhance and preserve the fruit aromas. In the final phase of fermentation, the temperature is slightly raised in order to facilitate the extraction of pigments from the skins, giving the wine a deeper color. The wine is aged in French oak barriques for 12 months.

#### BOUQUET

Rose petals, red berries, cherries and hints of oak.

#### TASTE

Velvety, full-bodied and harmonious, with soft tannins. A long finish with fruity notes.

#### FOOD PAIRING

This alluring, well-balanced wine pairs well with roasted meats, pastas, savory dishes, and aged cheeses.

#### ORIGIN

Monferrato, Southeastern Piedmont, Italy

#### VARIETIES

100% Albarossa

#### ANALYSIS

Alcohol	14.0% Vol
Total Acidity	5.7 g/l
Residual Sugar	3.8 g/l

#### SIZE(S)

750ml 0 80516 51814 5

#### PACK(S)

750ml 6pk