



RED WINE

*Lasú* 2021



Vineyards are cultivated between 300 and 600 mt above sea level, on centuries old terraces supported by dry stone walls on rocky amphitheater of Carema town in province of Turin (Piedmont, north-west of Italy). The grapes are about 60% Nebbiolo and 40% other local red grapevine varieties, widespread in the Canavese and Pre-Alpine areas (Neyret, Ner d'Ala, Vernassa and others); the vines are on average 50 years old and are trained using the ancient 'pergola caremese' ('topia' in local dialect) method.

In this vintage Erbaluce grapes also flowed into the Lasú wine (approximately 5% of the total), which co-fermented with the black grapes.

"Lasú" is the dialectal term to indicate the third wooden beam (starting from the lowest which is the "Sumié") of the order of beams that make up the Caremese pergola structure: the "Lasù" rests on the "Percia", which in turn rests on the larger "Sumié".

Grapes were harvested and sorted manually in mid-October. In the evening, the grapes were de-stemmed and pressed, and the must went into stainless steel tank for spontaneous alcoholic fermentation. The must was pushed down manual once daily. The maceration on the skins lasted until the end of December 2021.

After the racking and the pouring off, the wine was put in exhausted tonneau and barrique and some glass carboys.

In the spring 2022, the wine, after spontaneous malolactic fermentation process, was racked again in exhausted tonneaux and barrique.

The wine was bottled in September 2022, without filtration, and n° 2052 burgundian bottles of 75 cl were obtained.

The bottles were labelled and capsulated with blu shellac by hand.

No added oenological additive with the exception of sulphur dioxide in minimum quantities.

*The 2021 Lasú Vino Rosso is refined, ethereal, and delicate, a featherweight packing flavor and tension. Hightoned with a crunchy red fruits and hints of spice including white pepper, the tannins are subtle, leaving a wine that is extremely approachable and versatile. This wine can easily accompany dishes that would otherwise pair with a white or rosè.*

*Analytical data:*

Alcohol: 12 % - Acidity: ~ 6 g/l - Total sulfur dioxide: ~ 55 mg/l