

CASA VINICOLA
Luca



CASA VINICOLA LUCA - BRUT NATUR

GRAPES:



Feteasca Regala - 100%

VINIFICATION:



Our sparkling wine has been crafted using the classical champagne method, with the second fermentation taking place within the bottle itself. After fermentation, the wine is left to mature for an extensive period of 18-24 months before commencing the meticulous process of remouage and disgorging.

This process results in a delicate effervescence, allowing for a smooth and sophisticated experience with every sip.

TASTING NOTES:



Experience the exclusivity of our limited edition sparkling wine, available in just 7,000 bottles. This wine features a captivating straw-yellow color and exquisite effervescence, complemented by a complex bouquet boasting rich aromas of green apple, citrus, and field flowers. On the palate, the taste is impeccably balanced and mineralic, with notes of green apple and tropical fruits, culminating in a refreshing and elegant finish. Best served at a temperature of 4-7°C, this sparkling wine is a sophisticated choice for any discerning palate.

AWARDS:



GOLD MEDAL - MundusVini 2026

DATA:



- Alcohol content: 13,01 % Vol
- Residual sugar: 1,0 g/l
- Total acidity: 6,2 g/l
- Limited edition: 7.000 bottles

Logistic data:



- Bottle content: 750 ml
- Gross weight: 1.550 kg
- Bottle size: 88 x 88 x 337 mm (L/W/H)
- Units per box: 6 bottles
- Gross weight box: 9,70 kg