



La Valle Franciacorta

ZERUM PAS DOSE RESERVE 2002 DOCG

La Valle Zerum, a treasure of scents and flavors, provides a fascinating voyage in time.

Zerum is the Riserva par excellence; it is one of the extraordinary Franciacorta wines that, only after 60 months of aging, enter a "second life" made of subtleties and rare and uniquely complex scents. Zerum, in fact, is left to age in the profound silence of the La Valle cellars for at least nine years from the harvest, earning a mention as the oldest wine in the line.

Produced in very limited quantities and only in exceptional years, Zerum is the fruit of a vinification of Chardonnay grapes designed to create a product destined to offer its maximum only with time. Zerum takes its name from the zero sugar added, so as not to alter the scents and flavors which its long evolution has created; it is the emotion of perfection and of harmony. It is a truly unique wine, full of character and intense, extremely refined, full and elegant, full of powerful flavors, strength and singular freshness, both in aroma and in flavor.

Ideal for the most exclusive occasions and for accompanying unforgettable moments.

LOMBARDIA

Lombardia (Lombardy) is a region situated in the north central of Italy. In the lowland the winters are frigid and the summers sultry. During autumn and winter there are dense and persistent fogs. In the hills the fogs are less frequent as well as the warm summers. In the mountain instead the climate is very rigid and milder on the lakes of prealps. The region is known particularly for its sparkling wines made in the Franciacorta and Oltrepò Pavese areas. Lombardy also produces still red, white and rosé wines made from a variety of local and international grapes including Nebbiolo wines in the Valtellina region, Trebbiano di Lugana white wines produced with the Chiaretto style rosé along the shores of Lake Garda.;

