



La Valle Franciacorta

NATURALIS EXTRA BRUT MILLESIMATO 2008 DOCG

La Valle Naturalis, the pure wine, the most "natural" since it is enriched with only a minimal dose of sugar in the final stage of its creation. An extra brut that is the expression of the rigor of the La Valle line and the perfection that accompanies every phase of its vinification. Fruit of a meticulous selection and a harmonious assembly of Chardonnay, Pinot Bianco, and Pinot Nero, Naturalis is a prestigious millésime created only in the years of true excellence indicated on the label; it rests in the darkness and silence of the La Valle cellars for at least 30 months.

Naturalis is a refined and sincere wine of strong character, exquisitely fresh and incisive, regal, pure and intense in spirit, that expresses with charm and elegance all its naturalness; it is a precious, unique nectar.

It is an important and refined aperitif and a splendid companion for shellfish, white meat, and game.

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 Charetto style rosé along the shores of Lake Garda.;

