



La Valle Franciacorta

PRIMUM BRUT DOCG

La Valle Primum, the first born, the foundation of the La Valle spirit.

Bottled for the first time in 1993, made from an attentive selection of Chardonnay, Pinot Bianco, and Pinot Nero grapes from the winery's historic vineyards which are vinified separately and then magically reunited in elegant and sublime harmony. Inside the quiet La Valle cellars, safe from light and at a constant temperature and humidity, time does its work and Primum reaches its splendid maturity. It is a strong and decisive brut, well balanced between aromas and freshness, structure and elegance. Intense, complete, refined, and generous in both aroma and taste, it demonstrates its richness in its excellent harmony of lines, bubbles, colors and scents.

It is the heart of the La Valle line and its unique style remains constant and identifiable over time. Primum is the classic Franciacorta wine, perfect for every taste, ideal for every occasion. Excellent aperitif or perfect to accompany any dish.

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.;

