

# LEI CALUSO D.O.C.G.



## DENOMINATION OF ORIGIN

Controlled and Guaranteed  
Denomination of Origin

## SENSORY PROPERTIES

It has a straw yellow colour to the sight.  
The aroma has winy, fresh and  
characteristic notes. The taste is pleasantly  
fresh, but at the same time dry in the  
mouth.

ALCOHOL  
12 – 13 % vol.



RESIDUAL SUGAR: 4g/l

ACIDITY: 6g/l

PAIRING: excellent with seafood

SERVING TEMPERATURE: 12°C



## WINE CULTIVATION

Pergola Canavesana

PRUNING: traditional with three fruit heads

PLANT DENSITY: 1,200 – 1,300 plants/Ha

TERRAIN: pebbly, acid

TERROIR: Morainic

ELEVATION: 370 m above sea level

## VINE VARIETY

100% Erbaluce as per art. 2  
of the procedural guideline



HARVEST: medium-late

PROCESSING: white wine-making

FERMENTATION: controlled temperature at 16 °C

REFINEMENT: in steel on lees for 6 months

WEIGHT

1.4 kg



CAPACITY

0.75 lt