

# ERBALUCE DI CALUSO D.O.C.G. METODO CLASSICO BRUT MILLESIMATO

## DENOMINATION OF ORIGIN

Controlled and Guaranteed  
Denomination of Origin

## SENSORY PROPERTIES

A straw yellow colour, a feeble foam and a refined and firm perlage. The aroma has fresh and mineral notes, accompanied by yeast and bread crust perceptions. The foam is consistent and creamy in the mouth with fresh and perky acidity.

## ALCOHOL

12 – 13 % vol.

RESIDUAL SUGAR: 4 g/l

ACIDITY: 8 g/l

PAIRING: eclectic wine, from aperitif to fruit, on saltwater fish and sashimi dishes

SERVING TEMPERATURE: 10 °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: beginning of September

PROCESSING: white wine-making

FERMENTATION: controlled temperature at 16 °C

REFINEMENT: in steel on lees for 5 months

DRAFT AND SECONDARY FERMENTATION:  
according to traditional method, in bottle

REFINEMENT: on lees for 60 months



WEIGHT

1.7 kg



CAPACITY

0.75 lt