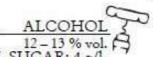
ERBALUCE DI CALUSO D.O.C.G. METODO CLASSICO BRUT MILLESIMATO

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.



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