ERBALUCE DI CALUSO D.O.C.G. PASSITO

DENOMINATION OF ORIGIN

Controlled and Guaranteed Denomination of Origin

SENSORY PROPERTIES

It has a golden yellow colour, with soft amber nuances. The aroma is intense with notes of hazelnut, candied and dried fruit. The flavour is pleasantly sweet and harmonious, full and creamy in the mouth.

> ALCOHOL G 14-14.5 % vol.

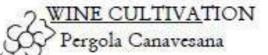
RESIDUAL SUGAR: 130 g/

ACIDITY: 7 g/l

PAIRING: excellent with dry pastries

and long aging cheeses

SERVING TEMPERATURE: 16 °C



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, bunch selection

WINE WITHERING: five months in the attic, bunches hung individually. Partial intervention of noble mould

PROCESSING: white wine-making

FERMENTATION: in steel at natural

temperature all winter long

REFINEMENT: in Austrian oak barrels of

15/20 hl for 60 months



0.8 kg