

# 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

14 – 14.5 % vol.



RESIDUAL SUGAR: 130 g/l

ACIDITY: 7 g/l

PAIRING: excellent with dry pastries  
and long aging cheeses

SERVING TEMPERATURE: 16 °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, 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



WEIGHT

0.8 kg



CAPACITY

0.375 lt