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*Our Tradition,
our Passion,
our Ambition.*

This is our way of thinking,
our direction, yesterday just
like today.



Antonino Iuculano
Antonino Iuculano Antonino



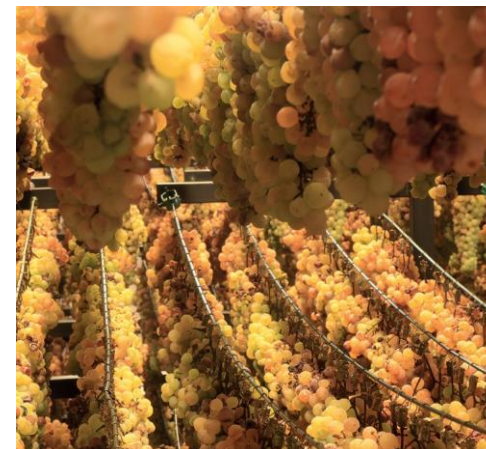
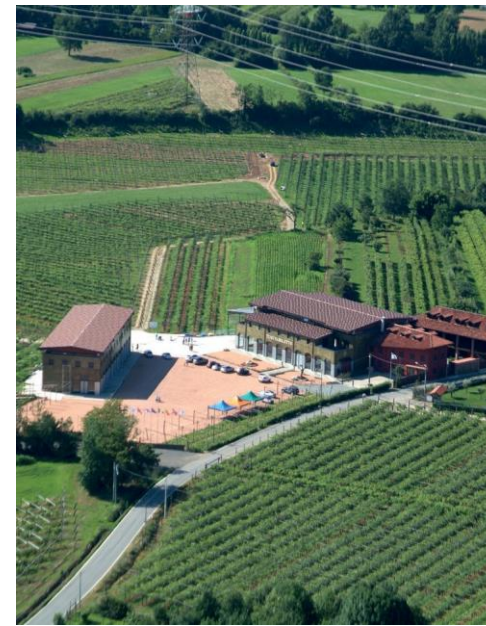
Our business

PAST, PRESENT, FUTURE

Giovanni Tinetti started cultivating the area called Guie (used in ancient times for hemp cultivation) in the early twentieth century. His passion, as well as that of his daughter Caterina, overwhelmed his son-in-law Enrico Roletto Zabella too. Enrico was held responsible for the project consisting in the diversification and expansion of vineyards, which are the company's cornerstone, and in the introduction of a particular vine variety: Erbaluce. Afterwards, Antonino was in charge of the company's transformation from a family business to an entrepreneurial one, keeping the focus on traditions.

This is how Tenuta Roletto was born in Cuceglio, a suggestive location among the green morainic hills of Canavese, in the north of Piedmont. In this land rely our history, our vineyards and our wines: Erbaluce, the ancient and autochthonous grape variety, expresses itself at its best not only as still wine but also as Metodo Classico and Passito thanks to its ductility. The red wines of the area can't be overlooked: Canavese Rosso, Canavese Rosato, Canavese Barbera e Piemonte Rosso. Grapes are carefully selected in order to offer a new version of balanced and structured wines.

Tenuta Roletto covers an area of about 73 hectares, of which 54 are covered with vineyards. The company is working continuously to reach ambitious objectives in the wine scenario in Canavese. Studies and research are highly valued and aim at enhancing the grape variety of Erbaluce. To make this, the company is collaborating with Politecnico and Università degli Studi di Torino.





Le nostre nuove
Etichette

Centoventi

CALUSO DOCG

CLASSIC METHOD SPARKLING WINE 120 MONTHS PAS DOSE[®]



Sensory Properties

Feeble and voluminous foam, leaves room for a golden color, brilliant. Dense, rhythmic and persistent perlage. The aromas express all the richness and elegance of Erbaluce, increased by the 120 months on lees.

Alcohol

12 – 12,5% vol

Residual Sugar

1,5 gr/l

Acidity

8 gr/l

Pairing

Eclectic wine, recommended with elaborate fish dishes.

Serving Temperature

10° C

Wine Cultivation

Pergola Canavesana

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

Refinement

In steel on lees for 5 months

Draft and secondary fermentation

According to traditional method, in bottle

Refinement

On lees for 120 months

NOBILIS

CANAVESE DOC NEBBIOLO

Nebbiolo the King of vines, prince of Canavese

Sensory Properties

Fragrant bouquet that ranges from cherry to rose, from sweet spices to ethereal characters. The taste is dynamic, with a composed and balanced structure.

Alcohol

13,5 – 14% vol

Residual Sugar

1 gr/l

Acidity

5,6 gr/l

Pairing

Excellent with Piedmontese meat and mixed boiled meats.

Serving Temperature

18° C

Vine Variety

100% Nebbiolo

Harvest

Mid-October

Fermentation

Controlled temperature at 27° C

Wine Cultivation

Controspalliera

Terrain

Pebbly, acid

Terroir

Morainic

Elevation

370 m above sea level

Processing

Maceration for 10 days with delèstage and pumping over

Refinement

12 months in oak barrels



ErMoSa

PIEMONTE DOC BIANCO

«...Erbaluce meets Sauvignon blanc to make an original and creative blend, expressing all the enological savour faire of Tenuta Roletto.»

Sensory Properties

Rich aromas that go from citrus and tropical characteristics to more mineral ones. The taste is balanced and nicely fresh.

Alcohol

12,50 – 13 % vol

Residual Sugar

5 gr/l

Acidity

6,5 gr/l

Pairing

Recommended with elaborated fish dishes, first courses, particularly with risotto.

Serving Temperature

Servire a 14° C

Vine Variety

60% Erbaluce e 40% Sauvignon blanc

Harvest

Separated for the two vines

Fermentation

Controlled temperature at 16° C

Wine Cultivation

Pergola Canavesana e controspalliera

Terrain

Pebbly, acid

Terroir

Morainic

Elevation

370 m above sea level

Processing

White vinification

Refinement

Brief refinement on the lees for 5 months



Erbaluce

A DIVINE BUNCH

15,000 years ago, majestic mountains and wide hills were reflected in an expanse of water belonging to the great Morainic Amphitheatre of Canavese. It was a natural oasis of absolute peace and serenity at the foot of the impressive Arch of the Alps.

At that time, the hills were populated by nymphs and gods venerated by men, including the Alba (Sunrise) and the Sun, who were deeply in love but destined to never meet. However, Albaluce nymph was born from their love thanks to an eclipse and the intercession of the Moon. She had sky-colored eyes, dewy skin and long hair shining like sunbeams. Her extraordinary beauty led the inhabitants to give her gifts during the celebrations of the first days of autumn.

To face the starvation, Queen Ypa, who reigned over the territory, decided to turn the lands surrounding the lake into fields. Following the advice received by the goddess Cerere during her dream, Ypa ordered to build a canal for letting the water of the lake flowing out. Unfortunately, the waters overflowed causing death and devastation.

Nymph Albaluce cried of pain as her beloved place was destroyed. Like an enchantment, from her tears, fruits of the Sun and the Alba, grew grapevines with long shoots and full of sweet golden bunches of juicy white grapes... Erbaluce!



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

MULINÉ CALUSO D.O.C.G.



DENOMINATION OF ORIGIN

Controlled and Guaranteed
Denomination of Origin

SENSORY PROPERTIES

It has a strong straw yellow colour to the
sight. The aroma has mineral notes and
hints of ripe white fruit. It is full-bodied
and has great freshness and pleasant
sapidity in the mouth.

ALCOHOL
12 – 13 % vol.



RESIDUAL SUGAR: 3g/l

ACIDITY: 6.5 g/l

PAIRING: perfect with fish dishes such as
alibut and spicy oriental cuisine

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: cold maceration

FERMENTATION: controlled temperature at 16 °C

REFINEMENT: in steel on lees for 12 months,
further 12 months in bottle

WEIGHT

1.4 kg



CAPACITY

0.75 lt

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



DENOMINATION OF ORIGIN

Controlled and Guaranteed
Denomination of Origin

SENSORY PROPERTIES

It has a golden yellow colour to the sight.
The aroma has sweet, dried fruit, almond
and biscuit notes. The wine's round body is
balanced thanks to a natural and strong
acidity in the mouth.

ALCOHOL

12 – 13 % vol.

RESIDUAL SUGAR: 2 g/l

ACIDITY: 6.5 g/l

PAIRING: elaborate fish dishes and first courses

SERVING TEMPERATURE: 14 °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 with
malolactic fermentation partially carried out

FERMENTATION: controlled temperature at 16°C

REFINEMENT: in a 20 hl barrel for 24
months, further 6 months in bottle

WEIGHT

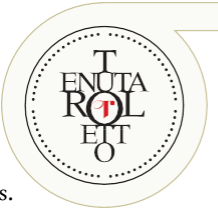
1.4 kg



CAPACITY

0.75 lt

SPUMANTE BRUT METODO MARTINOTTI



DENOMINATION

Sparkling wine

SENSORY PROPERTIES

Straw yellow colour with greenish reflections.
Excellent brilliance. Very refined, delicate and
persistent perlage. The aroma is intense with
floral hints. The taste is lively, fresh, with an
excellent sweet-acid balance.

ALCOHOL

12 – 13 % vol.

RESIDUAL SUGAR: 7 g/l

ACIDITY: 7 g/l

PAIRING: ideal as an aperitif and with
fish and shellfish 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

White grapes

HARVEST: beginning of September

PROCESSING: white wine-making

FERMENTATION: controlled temperature

SECONDARY FERMENTATION: in autoclave

MATURATION: on yeasts for 3 months

REFINEMENT: 2 months in bottle

WEIGHT

1.4 kg



CAPACITY

0.75 lt



SPUMANTE extra dry METODO MARTINOTTI

DENOMINATION

Sparkling wine

SENSORY PROPERTIES

Bright color with greenish reflections. Very refined, delicate and persistent perlage. The aroma is intense with floral and citrus hints. The taste is fresh and soft, with an excellent

sweet-acid balance.
ALCOHOL
12 – 12,5 % vol.

RESIDUAL SUGAR: 15 g/l

ACIDITY: 8 g/l

PAIRING: ideal as an aperitif and with fish and shellfish 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
White grapes

HARVEST: beginning of September

PROCESSING: white wine-making

FERMENTATION: controlled temperature

SECONDARY FERMENTATION: in autoclave

MATURATION: on lees for 3 months

REFINEMENT: 2 months in bottle



WEIGHT
1.4 kg



CAPACITY
0.75 lt



ERBALUCE DI CALUSO D.O.C.G. GRAN CUVÉE METODO CLASSICO BRUT



DENOMINATION OF ORIGIN

Controlled and Guaranteed
Denomination of Origin

SENSORY PROPERTIES

It has golden and bright nuances, lively perlage and creamy foam. The vitality and freshness of its aroma are integrated with sweet, pastry and buttery notes. Sweet notes coming from refinement and liqueur reduce its vigorous acidity.

ALCOHOL

12 – 13 % vol.

RESIDUAL SUGAR: 8 g/l

ACIDITY: 7 g/l

PAIRING: eclectic wine, recommended for the whole meal, with saltwater fish 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: blend of various years, refinement partly in steel and partly in 20 hl oak barrels

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

REFINEMENT: on lees for 24 months

WEIGHT

1.7 kg



CAPACITY

0.75 lt

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

CANAVESE D.O.C. ROSATO METODO CLASSICO BRUT MILLESIMATO

DENOMINATION OF ORIGIN

Controlled Designation of Origin

SENSORY PROPERTIES

It has an unloaded pinkish colour, inviting to the eye, with a creamy foam and a lively and refined perlage. Notes of yeast and bread crust are blended with mineral, fresh fruit and flint hints. The bubbles are crunchy and enveloping. Long and fresh in the mouth.

ALCOHOL

12 - 13 % vol.

RESIDUAL SUGAR: 7g/l

ACIDITY: 7.5 g/l

PAIRING: excellent with coquillage or raw shellfish

SERVING TEMPERATURE: 12 °C



WINE CULTIVATION

Pergola Canavesana and contropalliera

PRUNING: traditional with three fruit heads

PLANT DENSITY: 2,000 plants/Ha

TERRAIN: pebbly, acid

TERROIR: Morainic

ELEVATION: 370 m above sea level

VINE VARIETY

Barbera, Nebbiolo, Neretto di San Giorgio, Bonarda

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 in bottle



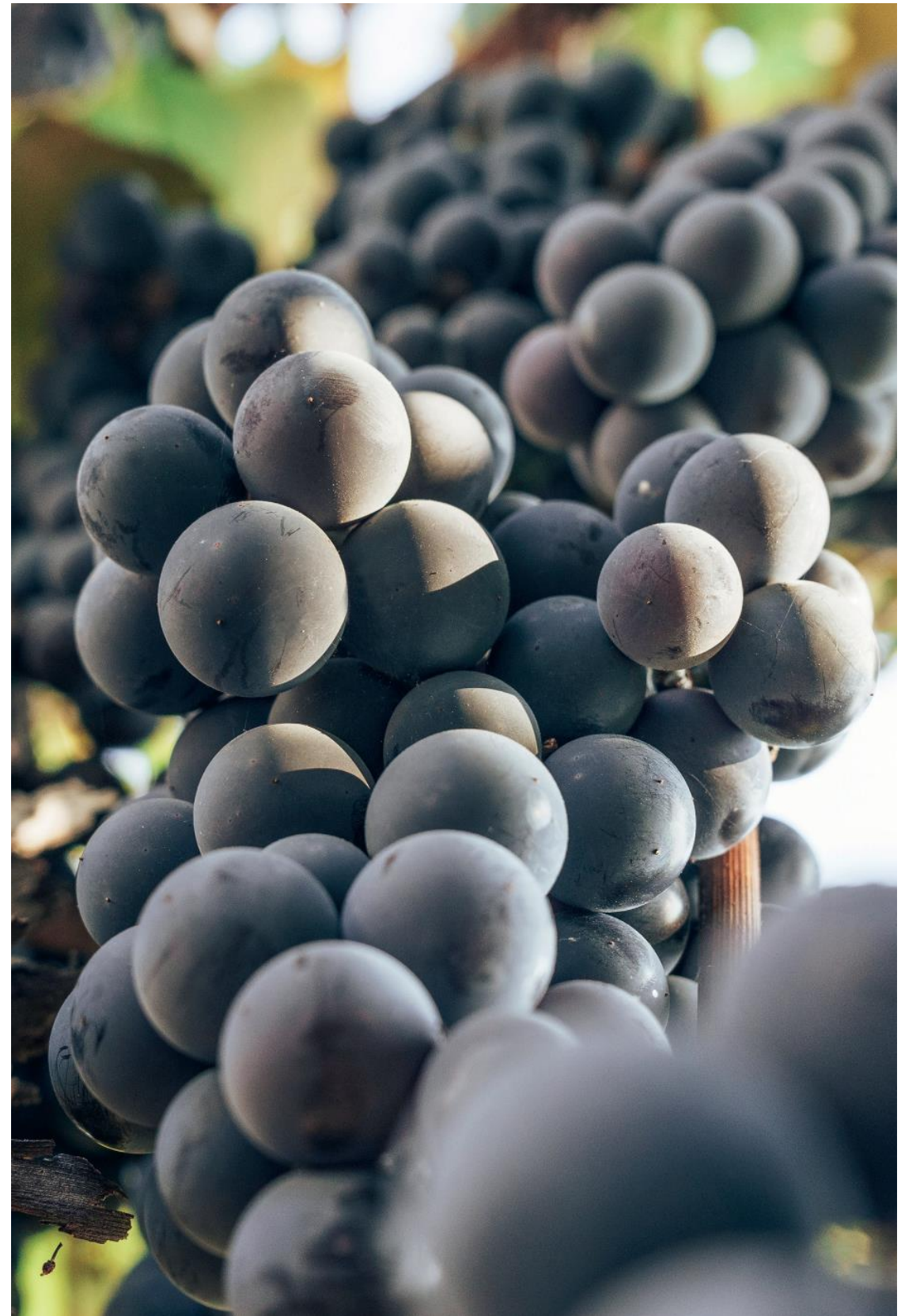
WEIGHT

1.8 kg



CAPACITY

0.75 lt



CANAVESE D.O.C. ROSATO



DENOMINATION OF ORIGIN

Controlled Designation of Origin

SENSORY PROPERTIES

It has a pinkish colour to the sight. The aroma is characterised by soft notes of fresh fruit and floral nuances. It has great drinkability thanks to a balanced relationship between smoothness and acidity.

ALCOHOL

12 – 13 % vol.



RESIDUAL SUGAR: 4 g/l

ACIDITY: 6 g/l

PAIRING: ideal as an aperitif with fish-based canapés. Excellent with shellfish.

SERVING TEMPERATURE: 12 °C

WINE CULTIVATION



Pergola Canavesana

PRUNING: traditional with three fruit heads

PLANT DENSITY: 2,000 plants/Ha

TERRAIN: pebbly, acid

TERROIR: Morainic

ELEVATION: 370 m above sea level

VINE VARIETY

Barbera, Nebbiolo, Neretto
di San Giorgio, Freisa



HARVEST: end of September

PROCESSING: white wine-making

FERMENTATION: controlled
temperature at 16 °C

WEIGHT

1.4 kg



CAPACITY

0.75 lt

COLLINE MORENICHE

DENOMINATION

Red wine

SENSORY PROPERTIES

Wine with a red, intense and fragrant colour.
Light and balanced body characterized by
fruity notes.

ALCOHOL

12 – 13 % vol.



PAIRING: Excellent with red meat, boiled
meat and game. Ideal with aged cheeses.

SERVING TEMPERATURE: 16-18 °C



WINE CULTIVATION

Pergola Canavesana and Guyot

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

Red grape varieties



HARVEST: medium-late

FERMENTATION: controlled temperature at 25 °C

MATURATION: in steel

WEIGHT

1.4 kg



CAPACITÀ:

0.75 lt



LUI CANAVESE D.O.C. ROSSO



DENOMINATION OF ORIGIN

Controlled Designation of Origin

SENSORY PROPERTIES

Intense ruby colour, with violet nuances. It is rich in fruity notes, in particular wild berries. It has a good structure and drinkability thanks to its dry ending.

ALCOHOL

12 – 13 % vol.

RESIDUAL SUGAR: 2 g/l

ACIDITY: 6.5 g/l

PAIRING: Excellent with red meat, boiled meat and game. Ideal with aged cheeses.

SERVING TEMPERATURE: 18 °C



WINE CULTIVATION

Pergola Canavesana and controsballiera

PRUNING: traditional with three fruit heads

PLANT DENSITY: 2,000 plants/Ha

TERRAIN: pebbly, acid

TERROIR: Morainic

ELEVATION: 370 m above sea level

VINE VARIETY

Barbera, Nebbiolo, Neretto di San Giorgio, Freisa

HARVEST: end of September

FERMENTATION: controlled temperature at 25 °C

MATURATION: in steel for 12 months, partial transfer in bottle

REFINEMENT: 3 months in bottle

WEIGHT

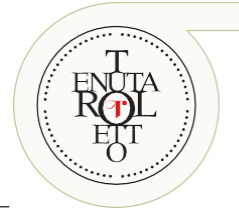
1.4 kg



CAPACITY

0.75 lt

PIEMONTE D.O.C. ROSSO



DENOMINATION OF ORIGIN

Controlled Designation of Origin

SENSORY PROPERTIES

It shows a deep red colour with violet nuances. It expresses a rich and multifaceted perfume, where the fruity notes are accompanied by tobacco and cocoa perceptions. Soft and creamed in the mouth.

ALCOHOL

13 – 14 % vol.

RESIDUAL SUGAR: 1 g/l

ACIDITY: 5.5. g/l

PAIRING: with meat, boiled and roasted meat, excellent with wild boar

SERVING TEMPERATURE: 18 °C



WINE CULTIVATION

Controsballiera

PRUNING: Guyot

PLANT DENSITY: 4,000 plants/Ha

TERRAIN: clayey and calcareous

TERROIR: different terroirs of the Piedmont region

ELEVATION: 200 – 370 m above sea level

VINE VARIETY

60% Barbera and red grape varieties

HARVEST: end of September

WINE-MAKING: in steel

FERMENTATION: controlled temperature at 27 °C

REFINEMENT: 6 months in oak barrels

WEIGHT

1.4 kg



CAPACITY

0.75 lt




CANAVESE D.O.C. BARBERA

DENOMINATION OF ORIGIN

Controlled Designation of Origin

SENSORY PROPERTIES

The aroma is delicate, pleasant, with notes of fresh fruit, strawberry and cherry. The flavour is pleasantly dry and harmonious in the mouth.

ALCOHOL 
13 - 14 % vol.

RESIDUAL SUGAR: 1 g/l

ACIDITY: 6 g/l

PAIRING: perfect with Piedmontese
meat and mixed boiled meats

SERVING TEMPERATURE: 18 °C



WINE CULTIVATION

Pergola Canavesana and controspalliera

PRUNING: traditional with three fruit heads


PLANT DENSITY: 2,500 plants/Ha

TERRAIN: pebbly, acid

TERROIR: Morainic

ELEVATION: 370 m above sea level

VINE VARIETY

100% Barbera 

HARVEST: end of September

PROCESSING: maceration for 10 days
with delèstage and pumping over

FERMENTATION: controlled temperature at 27 °C

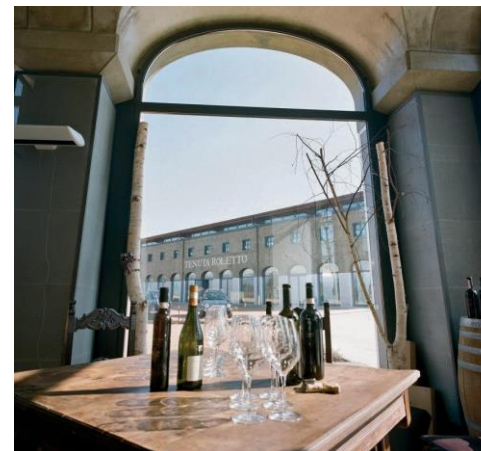
REFINEMENT: 12 months in oak barrels
(60%) and in steel (40%)



WEIGHT
1.4 kg



CAPACITY
0.75 lt



BARBERA D'ASTI D.O.C.G. SUPERIORE



DENOMINATION OF ORIGIN

Higher Controlled and Guaranteed
Denomination of Origin

SENSORY PROPERTIES

Intense colour, with violet nuances. The
aroma is multifaceted with notes of plum,
vanilla and ripe cherry. The body is wide and
enveloping with soft and creamy sensations.

ALCOHOL

14 % vol.



RESIDUAL SUGAR: 1 g/l

ACIDITY: 5.6 g/l

PAIRING: second courses of meat,
boiled meats, roasts

SERVING TEMPERATURE: 18 °C



WINE CULTIVATION

Controspalliera

PRUNING: Guyot

PLANT DENSITY: 4,500 plants/Ha

TERRAIN: calcareous, loamy

TERROIR: hilly, sedimentary

ELEVATION: 270 m above sea level

VINE VARIETY

100% Barbera



HARVEST: end of September

PROCESSING: maceration for 15 days
with delèstage and pumping over

FERMENTATION: controlled temperature at 28 °C

REFINEMENT: 12 months in 20 hl
French oak barrels

WEIGHT

1.4 kg



CAPACITY

0.75 lt



ALBAE LUX



DENOMINATION

Wine from dried grapes

SENSORY PROPERTIES

It is light gold, expressing itself on aromatic tones, with notes of candied fruit and cedar. Its sweetness brushes the palate. Floral aromas are perceived in the end.

ALCOHOL

12 – 13 % vol.



RESIDUAL SUGAR: 110 g/l

ACIDITY: 6 g/l

PAIRING: excellent with dry pastries, almond pastries and aged cheeses

SERVING TEMPERATURE: 8 °C



WINE CULTIVATION

Pergola Canavesana and contropalliera

PRUNING: traditional with three fruit heads

PLANT DENSITY: 1,200 – 3,300 plants/Ha

TERRAIN: pebbly, acid

TERROIR: Morainic

ELEVATION: 370 m above sea level

VINE VARIETY

White grapes



HARVEST: late, with over-ripening in the plant

PROCESSING: steel wine-making

FERMENTATION: controlled temperature at 18°C

REFINEMENT: 6 months in steel

WEIGHT

1 kg



CAPACITY

0.5 lt

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

Our bulk wines

You can choose between the classic demijohn or our BAG-IN-BOX for your daily wine. We have a 3-, 5-, 10- or 20-liter bag-in-box.



Erbaluce

HISTORY, TRADITION, KNOWLEDGE

Erbaluce is considered the main native grape variety among those of Canavese.

The name was originally «Alba Lux » (Light of the Aurora) which comes from the unique colour of its grapes, as they assume intense amber shades in autumn when exposed to the sun.

Erbaluce, with over 55 years of DOC (Controlled Designation of Origin), represents our culture, our traditions and historical values. The enormous heritage mixed with modern techniques give us the opportunity to produce our precious Passito, resulting from a series of long processes that take full advantage of our traditions and today's knowledge.

Passito wine takes its name from the very first process which is the PASSITURA. This fundamental step consists of drying grapes and it takes place in a special room called PASSITAIA. It is here that all the passion and commitment needed for the production of this unique wine are perceived. About 40,000 bunches are hung carefully and manually every year, and the same amount is then laid on wickers, as it used to be in the past. A perfect and completely natural passitura is obtained after around 4 to 5 months.

After the passitura comes the PRESSING PHASE, which is particularly demanding due to the hardness of the dried grapes. The third step is the FERMENTATION, which for this type of wine lasts more because of the must's high density. Finally, our Passito is kept in barrels for at least 8 years. This long REFINEMENT ensures the acquisition of properties and features which make Passito organoleptically complex.

Passito di Caluso is the pride of our wine production not only due to the extremely long and delicate process but also because we carry on our historical heritage respecting the traditional waiting times.

Our Packages

LOTS OF PROPOSALS AND COMBINATIONS
FOR UNIQUE, HIGH-QUALITY AND
REFINED PACKAGES
THE RIGHT GIFT FOR ANY OCCASION



Our Family

A TOAST TO THE NEW GENERATIONS



"Wine is not only drunk. It is sniffed, observed, tasted, sipped and... we talk about it"

KING EDOUARD VII

Our fortune is great, we have precious bottles to talk about wine, an increasing clientele to delight their palate and a Big Family with whom to share this Extraordinary Tradition!



Our Hospitality

WINE AND MORE...

Our hospitality reflects the company's deep connection with the surrounding environment. Tenuta Roletto wants to emphasize the greatness of Piedmont, one of the richest region in history, cultural places, perfumes, flavors and traditions, offering an all-round experience, from wine tastings and walks in the vineyards, to weddings or events in suggestive atmospheres.

Our company is the meeting point of many associations, so that passions can be shared in name of good wine and traditions. Our B&B consists of 12 rooms which can suit the costumers needs (double rooms, single rooms, family suites and a suite for newlyweds). They are all different, unique in colors, decorations and furnishings and they offer the opportunity to look out over the green hills of Cuceglio. Our breakfast is characterized by fresh seasonal products.

Refreshments, apericena, banquets, lunches and business dinners find their location in the so called *Sala delle Colonne* and *Sala Bella Vista*. In fact, we pay great attention to the organization and implementation of ceremonies and events.

OUR SERVICES



Event rooms



Bed&Breakfast



Tastings



Wine shop




Walks in the vineyards



Camper area

EDIZIONE 2021

TENUTA ROLETTO

- ERBALUCE DI CALUSO DOCG PASSITO 2010 ★★★★★ 
- ERBALUCE DI CALUSO DOCG 2018 ★★★★★
- ERBALUCE DI CALUSO DOCG MULINÉ 2013 ★★★★★
- ERBALUCE DI CALUSO DOCG ECCELLENZA 2016 ★★★

azienda selezionata dalla guida **Vinibuoni d'Italia**
nella sezione dedicata ai **VINI DA VITIGNI AUTOCTONI**

EDIZIONE 2021

TENUTA ROLETTO

- ERBALUCE DI CALUSO DOCG SPUMANTE BRUT GRAN CUVÉE ★★★★★
- ERBALUCE DI CALUSO DOCG SPUMANTE BRUT MILLESIMATO 2013 ★★★

azienda selezionata dalla guida **Vinibuoni d'Italia**
nella sezione dedicata agli **SPUMANTI METODO CLASSICO**

EDIZIONE 2021



TENUTA ROLETTO
ERBALUCE DI CALUSO DOCG PASSITO
2010

ha ottenuto la **CORONA**
il massimo riconoscimento assegnato
dalla guida **Vinibuoni d'Italia** ai vini d'eccellenza

Concours Mondial
BRUXELLES
The United Nations of Fine Wines

2020

The Jury of the City of the
Concours Mondial Bruxelles

accorde la médaille

The Gold Medal

Roletto Passito Bianco 2010

Erbaluce di Caluso DOCG


BRUXELLES, le 10 Mars 2020
Concours Mondial


BRUXELLES, le 10 Mars 2020
Concours Mondial

Tenuta Roletto SRL Agricola

Concours Mondial
BRUXELLES
The United Nations of Fine Wines

2020

The Jury of the City of the
Concours Mondial Bruxelles

accorde la médaille

The Gold Medal

MC 60 Mesi Millesimato 2013

Erbaluce di Caluso DOCG


BRUXELLES, le 10 Mars 2020
Concours Mondial


BRUXELLES, le 10 Mars 2020
Concours Mondial

Tenuta Roletto SRL Agricola




Tenuta Roletto
 è un produttore
TORINO
DOC
 2019 • 2020







premiano
Tenuta Roletto

Maestro del Gusto
 2017-18







premiano
Tenuta Roletto

Maestro del Gusto
 2019-20






5StarWines - the Book 2017

VINITALY INTERNATIONAL WINE GUIDE
 5StarWines - the Book


TENUTA ROLETTO S.R.L. AGRICOLA
CUCIGLIO (TO)
 ERBALUCE DI CALUSO DOCG SPUMANTE BRUT
 MILLESIMATO 2010
 score 92/100








2016
Campione del Mondo
 Challenge Euposia



UN ALTRO IMPORTANTE RICONFIRMAMENTO È STATO ASSEGNATO ALLA TENUTA ROLETTO DI CUCIGLIO (TO). L'ERBALUCE METODO CLASSICO È DIVENTATO CAMPIONE DEL MONDO AL CHALLENGE EUPOSIA 2016 (TENUTOSI A SARDOLINO (VERONA) L'11 E 12 NOVEMBRE 2016).

LE BOLLICINE DELLA TENUTA ROLETTO HANNO SCALATO LE CLASSIFICHE MONDIALI RAGGIUNDO IN VETTA IL TITOLO DI CAMPIONE DEL MONDO 2016 "DA VITIGNO AUTOCTONO" È STATO ASSEGNATO ALL'ERBALUCE CALUSO VSQPRD, PIEMONTE, BRUT 2010.

Tenuta Roletto
Erbaluce Metodo Classico Brut 2010



5StarWines - the Book 2017

VINITALY INTERNATIONAL WINE GUIDE
 5StarWines - the Book


TENUTA ROLETTO S.R.L. AGRICOLA
CUCIGLIO (TO)
 ERBALUCE DI CALUSO DOCG PASSITO 2010
 score 90/100







il produttore
Tenuta Roletto

ha partecipato a
TORINO
DOC

Selezione enologica 2014-17 della Camera di commercio di Torino






DE.S.A.
 Deutschland Sommelier Association

Qualität, Verantwortung und Leidenschaft für den Wein. (D.S.A. Deutschland Sommelier Association)
 Quality, responsibility and passion for the wine. (D.S.A. Deutschland Sommelier Association)

Campione del mondo 2016
"da vitigno autoctono"
Tenuta Roletto, Erbaluce Caluso VSQPRD,
Piemonte, Brut 2010

DE.S.A. Deutschland Sommelier Association
 Vize-Präsident / Vice President: *Sjoerd van der Wal*
 Präsident / President: *Alexander Schmitt*

19. März 2017

DE.S.A. Deutschland Sommelier Association Educational
 Weinweg 8, 38127 Hannover, Germany
 www.deutschlandsommeliers.de







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