

ROBERTO CROSIO



ERBALUS

ERBALUCE DI CALUSO

denominazione di origine controllata e garantita
(controlled and guaranteed denomination of origin)



This wine is easy to drink and pleasantly perfumed. It appears bright yellow coloured with greenish sparkle. The smell calls to mind citrus notes, delicate spring blossoms and alpine herbs. The taste is fresh and flavourful with light toasted notes.

Grape variety: Erbaluce

Breeding system: pergola canavesana **Vineyard age:** 5-20 years

Altitude: 320-350 m a.s.l.

Soil: morainic, with graveled debris and sand **Harvest:** by hand in crates

Winemaking and aging: cryomaceration of bunches for about 3 days in special rooms at 0°C. Soft pressing of the grapes followed by decantation of the must. Fermentation with selected yeasts in stainless steel tanks at a controlled temperature of 15°C. Aging on its lees in stainless steel tanks for about 3 months. Bottling at the beginning of spring. Final aging in bottle for at least 2 months.

Serving temperature: 8-10°C

Matching: good with buffalo mozzarella and burrata. Excellent with herbs omelette, quiche, cereal soup and green lasagna. To try with crunchy Milanese-style cutlet, farinata and focaccia bread.

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