

# ROBERTO CROSIO



## Erb=mc<sup>2</sup>

### ERBALUCE DI CALUSO

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

Twenty years spent in the vineyards give us the necessary experience to create a Unique Erbaluce wine, that reflects the harmony between this grape variety and its terroir, Caluso.

It appears golden and sparkling. Its citrus, candied fruits, spicy and amber notes recall a scent of balsamic that enchants and exalts the imagination. The first taste reveals a winy, warm, soft and ample elixir. A divine nectar that perfectly balances freshness, flavour and good structure.

**Grape variety:** 100% Erbaluce

**Breeding system:** pergola canavesana

**Vineyard age:** more than 35 years

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

**Soil:** morainic, with graveled debris and sand

**Harvest:** by hand in small crates

**Winemaking and aging:** crushing-destemming of the grapes with the addition of about 10% entire bunches, stalks included. 1 month fermentation on grape skins in stainless steel tanks, without punching down operations, at a controlled temperature of 15° C. Aging in 300 l acacia barrels for 12 months with batonnage. Bottling the following year when aging is complete. Final aging in bottle of at least 18 months.

**Serving temperature:** 16° C

**Matching:** fished-based starters with sauces, spicy dishes such as couscous and Eastern soups. Perfect with our first courses with spontaneous herbs and mountain cheeses. Superb matching with fish baked in foil and refined, flavoured white meats such as quail and guinea-hen.

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