

ROBERTO CROSIO



INCANTO 80



ERBALUCE DI CALUSO

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

METODO CLASSICO

Hard working, long aging, patience... The result is this Metodo Classico with a fine and delicate perlage. It appears golden straw coloured. The smell calls to mind stewed fruit, quince and apricot jam, honey, hawthorn and a light scent of precious woods. The perlage tickles the taste buds and leaves a mineral and flavourful taste.

Grape variety: Erbaluce

Breeding system: pergola canavesana

Vineyard age: 10-30 years

Altitude: 320-340 m a.s.l.

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

Winemaking and aging: cryomaceration of bunches for about 7 days in special rooms at 0°C. Soft pressing of the whole clusters 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 9-10 months with batonnage. Re-fermentation in bottle for the "prise de mousse", followed by about 80 months aging on lees. Degorgement and filling with the same wine when aging is complete. Wine made only in the best years.

Serving temperature: 6-8°C

Matching: excellent with a raw shellfish Plateau Royal, fried fish and pasta with fish sauces. Good with white meat and smoky, semi-matured cheese.

Azienda Vitivinicola Roberto Crosio
Via Roma, 75 (SS 26) Candia Canavese (TO) Italy
Tel: +39 339.8636004 +39 011.9836048 info@cantinecrosio.it

www.robertocrosio.it