

ROBERTO CROSIO



INCANTO

ERBALUCE DI CALUSO

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

METODO CLASSICO



This great Metodo Classico takes origin from the combination of Erbaluce natural acidity, pergola canavesana and morainic soil. It appears shiny light yellow coloured with a fine and delicate perlage. The smell calls to mind fern, green apples and white ripe fruit. The taste is fresh, savoury and long lasting with a final note of almonds.

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 months with batonnage. Re-fermentation in bottle for the prise de mousse, followed by 36/40 months aging on lees. Degorgement and filling with the same wine when aging is complete.

Serving temperature: 6-8°C

Matching: excellent with oysters, tartare of raw fish, white meat, spaghetti with shellfishes and risotto with asparagus. Perfect with sword fish and fish in foil. To try with white gourmet pizza.

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