

ROBERTO CROSIO



PRIMAVITE

ERBALUCE DI CALUSO

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

Primavite is the first wine I made. It loyally represents Canavese and this autochthonous grape variety. It appears bright straw coloured with moss green sparkle. The wine reveals notes of sage, natural herbs and yellow flowers. As time goes by the smell calls to mind mineral and hydrocarbon notes. The taste is fresh, flavourful and elegant with a final note of almonds.

Grape variety: Erbaluce

Breeding system: pergola canavesana

Vineyard age: 15-30 years **Altitude:** 320-350 m a.s.l.

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

Winemaking and aging: ccryomaceration of bunches for about 8 days in special rooms at 0°C. Soft pressing of the grapes followed by decantation of the must. Fermentation in stainless steel tanks at a controlled temperature of 15°C. Aging on its lees in stainless steel tanks for 5-6 months. Bottling at the end of spring. Final aging in bottle for at least 6 months.

Serving temperature: 10-12°C

Matching: good with fish stewed in tomato sauce, marinated sardines and fried fish. To try with hot vegetable hors d'oeuvres, vegetable flans and fish soufflé. Excellent with risotto, meatball and sausages of white meat.

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