Erbaluce di Caluso “LaRol”

D.O.C.G.

2017 Decanter WORLD WINE AWARDS BRONZE

88 Points - 2015

Grapes: Erbaluce 100%
Pruning type: Bower/espalier
T/ha: 8
Bottles production for ectar: 4.000

Harvest: End of september
Vinification: Rapid pressur of the grapes whith light maceration in to the tank-press. Important selection of the must and start of alcolic fermentation whith temperature control (11-13°C). Fermentation finish in little barrel.
Aging: 12 month in medium and little barrels whith «batonnage».
Bottling: Minimal filtration; after bottling whith natural cork “Cork Supply”.

Alcohol: 13,5%Vol
Total acidity: 6g/L
pH: 3,35
Total sulfur dioxide: 80mg/L
Shelf life: 6-8 years

Organoleptic characteristics:
Color: Yellow, gold.
Flavour: intense, fragrant, yellow fruits, honey, cream.
Taste: Acid in correctness, mineral, very lasting, mellow, round.
Ideal for woman taste.