

Wine: Erbaluce di Caruso Passito DOC

Grapes: Erbaluce

Alcohol content: 13,5% Vol

Acidity: 6 g/l

pH: 3,3

Tot. Sulfur dioxide: 80 mg/l

Production Method:

Vinification: rapid pressur of the grapes whit light maceration in to the tank-press. Important selection of the must and start of alcolic fermentation whit control temperature (11-13°C).

Aging: 6 month in inox tank whit daily «batonnage». A little percent of this wine aging in a small oak barrels (20%).

Bottling: Minimal filtration; after bottling whit natural cork Fortis1.

Organoleptic Characteristics:

Color: Yellow

Flavour: Intense, fragrant, yellow fruits, citrus, pear, sweet sensation, balsamic.

Taste: Acid in correctness, mineral, very lasting, mellow. Ideal for woman taste.

