

# Erbaluce di Caluso

D.O.C.G.

**Grapes:** Erbaluce 100%

**Pruning type:** Bower/espalier

**T/ha:** 10

**Bottles production for ectar:** 7.000

**Harvest:** Half/end of september

**Vinification:** Rapid pressure of the grapes.

Important selection of the must and start of alcoholic fermentation with temperature control (11-13° C).

**Aging:** Not less than 4 months in inox tanks with frequent «batonnage». A little quantity aging in bottle.

**Bottling:** Minimal filtration; after bottling with technical cork.

**Alcohol:** 12-12,5%Vol

**Total acidity:** 5,5/6g/L

**pH:** 3.2/3,3

**Total sulfur dioxide:** 90mg/L

**Shelf life:** 2-3 years

**Organoleptic characteristics:**

**Color:** Yellow swith greenish reflections.

**Flavour:** Fresh yellow citrus and pear,; fermentative notes and balsamic. Peach, melon.

**Taste:** Acid in fairness, mineral, very fresh.

**Matching:** Ideal for appetizers, pasta with fish or white rice. Ideal with freshwater fish (trout) and cheese very fresh.

