

Erbaluce di Caluso DOCG - "Sessanta"



Grapes: Erbaluce 100%

Pruning type: Bower 90% and espalier

T/ha: 9

Average annual production of bottles: 12.000

Harvest: End of september

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

Aging: Total 18 month. Minimum 12 months in inox tank with daily batonnage and 6 months on bottle.

Bottling: Capping with a natural cork

Alcohol: 13,5 % Vol

Total acidity: 6,5 g/L

pH: 3.2

Colour: Crystal clear, bright straw yellow

Smell: Citrus and sweet nuance, memories of medicinal herbs

Taste: Fresh and delicately soft

Food pairings: It is a wine of gentle complexity that craves tasty dishes with spicy and salty traits

Nature pairings: Narcissus flowering in May, Pian delle Nere in Castelnuovo Nigra (TO)