



# Erbaluce di Caluso DOCG Spumante "Serra Classic"



**Grapes:** Erbaluce

**Pruning type:** Bower

**T/ha:** 9

**Annual production of bottles:** 5.000

**Harvest:** Mid of september

**Vinification:** Soft pressing of the grapes, start of fermentation at controlled temperature. First stop on the lees for 5 months then restart

**Aging:** 36 months on the lees

**Bottling:** Technical cork stopper

**Alcohol:** 12 % Vol

**Total acidity:** 7,5 g/L

**pH:** 3.2

**Residual sugar:** Brut

**Colour:** Pale straw yellow

**Smell:** Soft elegance, from elderflower to chamomile, from sage to ripe citrus fruits, from bread crust to hints of hazelnut and lychee

**Taste:** Fresh, slightly savory, of medium complexity which is supported by a fine and elegant perlage, enhancing the notes of artemisia and pear

**Food pairings:** It is a wine that requires succulence, a sweet tendency, fatness and persistence. Stuffed onion cooked in the oven

**Nature pairings:** "Baia dei Saraceni" in Varigotti (SV)