



ERBALUCE DI CALUSO DOCG

Soil and Cultivation Characteristics

Erbaluce is an indigenous grape variety that has developed and adapted to the local territory and morainic soil of the subalpine zone of Canavese - Caluso, on Quaternary-age moraines. The soil is sandy and stony, with pebbles originating from the Mont Blanc massif glacier, making it rich in minerals that impart the wine with notable acidity and sapidity. It is believed that Indo-European Celtic peoples were among the first to cultivate this grape in the region, employing the Pergola Canavesana training system that is still used today.

Planting type	Pergola Canavesana
Plants per hectare	2000/2500
Altitude	300/350 meters above sea level
Grape variety	Erbaluce 100%
Production	11000kg/ha
Yield	65-70%
Enologists	Dr. Cordero Gianfranco and Dr. Gerbi Gianpiero
Agronomist	Dr. Giacometto Bruno

Production Technique

When I was 16 in 1977, I persuaded my father Giuseppe to make Erbaluce di Caluso wine using white fermentation instead of the traditional method of fermenting the must on the skins as with red wines. I didn't use selected yeasts. The new wine was very pleasant, delicate, fruity, and different from previous years, and friends appreciated it as well.

Today, the wine is produced using the most modern cold techniques, with a pH of 3 and an acidity of around 9. The selected Erbaluce bunches are collected in crates and placed in a freezer for 4-5 days at 4°C for a cryo-preservation process (from Greek kryos, meaning "cold"). The fully perforated crates allow cold air to cool all the bunches evenly without causing condensation.

This process results in a more fruity wine while enhancing roundness, balance, semi-aromatic notes, and longevity. The use of cold enables minimal sulfite addition. The cold grapes are transferred to a sealed pneumatic press and left on the skins for 12-24 hours for skin maceration, then pressed gently. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at 16-17°C. After fermentation, roughly one month later, the wine is racked into stainless steel tanks and left on fine lees with periodic bâtonnage. Prior to bottling, cold tartaric stabilization is carried out. Great care is taken during bottling: the bottling machine washes bottles with micro-filtered water, and the wine is bottled in an inert atmosphere.



Characteristics	Round, good acidity and sapidity. Perfect for any meal.
Longevity	More than 10 years.
Color	Crystalline, straw yellow with golden and greenish reflections.
Aroma	Fresh with light herbaceous notes, clustered and mineral, hints of sage, jasmine, acacia, green apple, white peach, and banana.
Taste	Pronounced sapidity, freshness, minerality, and fruity notes. Full-bodied, long, semi-aromatic wine; tertiary notes develop with age.
Pairings	Aperitifs, appetizers, rice, fish, pizza, game.
Serving temperature	8-10°C
Alcohol content	12.50-13.50% Vol
Bottling	Wine is bottled in controlled atmosphere using Rhine bottles as per Family tradition.