



ERBALUCE DI CALUSO DOCG METODO CLASSICO

Soil and Cultivation Characteristics

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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

Erbaluce di Caluso DOCG Metodo Classico is produced exclusively from 100% Erbaluce grapes. The wine is made using the most modern cold techniques, with a pH of 3 and acidity around 9. Selected Erbaluce clusters are harvested in fully perforated crates and placed in a freezer for 4-5 days at 4°C for cryo-preservation (from Greek kryos, meaning "cold"). The perforated crates allow cold air to cool all clusters evenly without creating condensation. This process produces a fruitier wine while improving roundness, balance, semi-aromatic notes, and longevity. The use of cold allows for minimal sulfite addition. The cold grapes are transferred to a sealed pneumatic press and left on the skins for 12-24 hours to enable skin maceration. The grapes are pressed whole, continuously and gently, without rotating the press, resulting in a cleaner must from the initial pressing. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at 16-17°C. After fermentation, approximately one month later, the wine is transferred into stainless steel tanks and left on fine lees until spring. Cold tartaric stabilization is carried out, followed by filtration. At this point, the wine is ready for the prise de mousse. As per regulations, Erbaluce di Caluso DOCG Metodo Classico must remain on the lees for a minimum of 15 months. The bottles are then placed en pointe and disgorged using the à la glace method. No essences or alcohols are added to the liqueur d'expédition, and topping up is performed with sparkling wine from another previously disgorged bottle, before being sealed with a mushroom cork and wire cage.

Characteristics	Acidity, sapidity, minerality, effervescence with fine and persistent perlage.
Longevity	More than 10 years.
Color	Crystal clear, straw yellow with golden and greenish reflections.
Aroma	The bubbles act as an amplifier for the aromas contained in our sparkling wine, releasing its bouquet of white flowers, hawthorn, lime blossom, acacia, citrus fruits, lemon, grapefruit, exotic fruits, lychee, pineapple, and even apple.
Taste	Delicate, aromatic, elegant, with character and structure. The palate is fresh and fruity, soft, full-bodied, long, and harmonious. With aging, complex tertiary notes become evident.
Pairings	Aperitifs, all courses.
Serving temperature	4-8°C
Alcohol content	12.50-13.50% Vol
Bottling	The wine is bottled in champagne-style bottles.