

CANTINE CROSIO



ERBALÜS

ERBALUCE DI CALUSO

denominazione di origine controllata e garantita

This wine is a varietal Erbaluce, which is the most cultivated grape in the Canavese area. It carries typical tones of freshness, green-grass and small white berries. Ideal as an aperitif it marries well with vegetables, fresh cheeses, white meat and eggs.

Grape variety: 100% Erbaluce

Vine training technique: Canavese-style pergola

Vines' age: between 5 and 30 years

Location: Italy, north-west Piedmont, close to the Alps and Valle d'Aosta. The district is Torino.

Altitude of the vineyards: between 320 and 350 meters a.s.l.

Exposure to sunlight: South / South-East

Production area: the grapes are grown on morenic soils at the foot of the Italian Alps, north-west of Piedmont (between Monte Rosa and Matterhorn).

Harvest: hand-made

Vinification: stainless steel only with cryomaceration of the skins. Fermentation occurs at a controlled temperature of 14° C. 3/4 months in the bottle before release.

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