

CANTINE CROSIO



PRIMAVIGNA

ERBALUCE DI CALUSO

denominazione di origine controllata e garantita

Erbaluce, in all its "disarming" and convincing simplicity. The wine is a faithful expression of this variety, with freshness and savouriness being the chief attributes. It opens on the nose with notes of new-mown grass and delicate fruit. It hits the palate with a thunderous richness of savory and fresh sensations, leaving no room for softness.

Grape variety: 100% Erbaluce

Vine training technique: Canavese-style pergola

Age of vines: 10 - 30 years

Altitude: 340 m.

Exposure to sunlight: South / South-East

Soil type: morainic, rich in gravelly debris and sand

Harvest: by hand in mid-September

Winemaking: cryomaceration of the berries, soft pressing and fermentation in steel vats

Ageing: in steel on lees for four months

Food pairing: appetizers, shellfish and lake fish

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