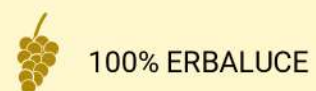


CLASSIC METHOD - 48 MONTHS



100% ERBALUCE



48 MONTHS ON THE YEASTS

The timeless appeal of the Classic Method through the prestigious Erbaluce grape variety from Alto Piemonte.



● THE VINEYARD

North-East of Piedmont (Alto Piemonte)

● THE SOIL

Terreni fluvioglaciali ghiaioso-sabbiosi grossolani ed eterometrici, profondamente alterati ed in parte sfatti, sormontati da livelli sommitali loessici, limoso argillosi. Terreni acidi dal colore arancio, giallo e marrone scuro. Essi sono ricchi di minerali come manganese e ferro, che incidono fortemente sulle caratteristiche gustative del vino.

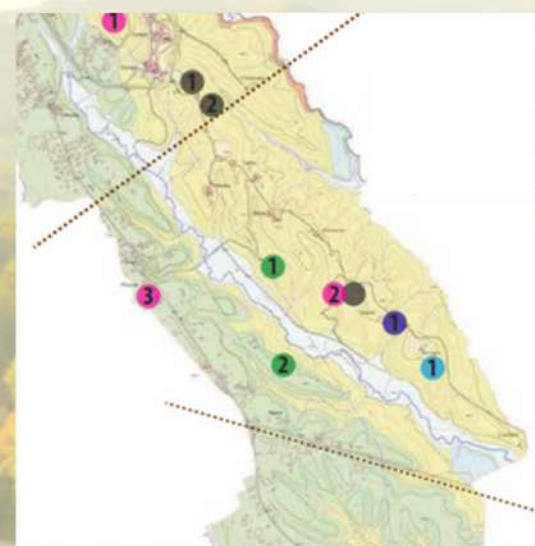
● **VINEYARDS EXPOSURE:** southeast to southwest

● **TYPE OF CULTIVATION:** espalier Guyot

● **ALTITUDE:** 290 m asl

● **DENSITY:** 5,000 grapes per hectare

PietroCassina
1 Chioso del Bosco
2 Chignalungo



THE HARVEST PERIOD

First two weeks of September.

THE METHOD OF HARVESTING

Careful and strict manual harvesting of grapes in the vineyard, in minute boxes of 7-9 kg capacity and subsequent further selection in the winery.

THE VINIFICATION

Come the pressing of the grapes, fermentation starts at controlled temperature, addition of selected yeasts and subsequent bottling with the start of re-fermentation in the bottle according to the Metodo Classico. The stay with maturation on the yeasts ranges from a minimum of 24 to a maximum of 48 months. Then occurs the cleaning (disgorgement) from lees with refilling. This Method enhances the characteristics of Erbaluce.

TASTING NOTES

COLOR

straw yellow with slightly greenish highlights

PERLAGE

fine, persistent with a fine, ethereal, evanescent, very white mousse.

TO THE NOSE

fruity, hints of bread crust, floral

ON THE PALATE

harmonious, great ribbing, never edgy, nice acidity, hints of aromatics, good persistence

PAIRINGS

Appetizers: carpaccio/tartare of tuna, salmon and sea bass; seafood salad; vitello tonnato.

First Courses: asparagus/lemon risotto; pasta with fish/vegetable sauces; ricotta ravioli, butter and sage.

Secondi Piatti: baked or grilled fish (sea bream/branzino), chicken with herbs or escalopes with lemon, fresh or slightly aged cheeses (robiola/tomini).

Ageing potential

Up to 5-6 years

Serving temperature

8-10°C

ALCOHOL 13%
PH 3.0-3.3
RESIDUAL SUGAR 3 g/L