

# la Masera

## Caluso Passito Riserva "Venanzia" DOC



<b>Grape variety:</b>	100% Erbaluce (native grape variety)
<b>Production area:</b>	Settimo Rottaro, situated among the hills of Ivrea morainic amphitheatre, in Canavese (TO), Northern Piedmont, typical area of Erbaluce grape variety, obtaining here its best quality expression
<b>Soil:</b>	Morainic, made of clay sand, rich in phosphorus and potassium, with a high presence of cobblestones
<b>Slope:</b>	Hilly soil, medium slope
<b>Growing method:</b>	Canavese traditional pergola and, partially, with guyot pruning
<b>Defense method:</b>	Low-environmental impact integrated insecticide method
<b>Grape harvest period:</b>	September second decade, after grape ripeness systematic control
<b>Harvest method:</b>	Accurate choice of perfectly healthy grapes in addition to loose grapes, as more suitable to fading; then, grapes are put into pierced low crates and left in specific airy rooms with control of temperature and humidity
<b>Winemaking:</b>	Grapes fading goes on until the end of february, when they are pressed; after static cold settling, alcoholic fermentation begins in French oak barrels with first and second transition at a temperature of about 17°C
<b>Refinement and Bottling:</b>	After fermentation, this wine matures in oak barrels for 54 months and in bottles for at least 6 months before being put in the market
<b>Sensory notes:</b>	<b>Color:</b> strong straw yellow with evident amber reflex in maturation <b>Scent:</b> wide, intense, ethereal, of great complexity, with evident notes of dried fruit, syrup fruit, light round nuances, sweet elements <b>Taste:</b> sweet, full, harmonious, wrapping, structured, long persistent, with a light final almond taste
<b>Pairings:</b>	Ideal with Piedmonts tradition desserts, such as those ones based on almonds, amaretto, nuts. Pairing with matured and herbs cheese is very interesting. It is at its best also as a meditation wine
<b>Alcoholic content:</b>	13,50 - 14%
<b>Serving Temperature:</b>	12 - 14 °C