

la masera

Erbaluce di Caluso "Anima" DOCG



Grape variety:	100% Erbaluce (native grape variety)
Production area:	Settimo Rottaro and Piverone, situated among the hills of Ivrea morainic amphitheatre, in Canavese (TO), Northern Piedmont; it is the typical area of Erbaluce grape variety, obtaining here its best quality expression
Soil:	Hilly, with sweet ups and down, made of clay, sand and relevant cobblestones
Slope:	Hilly soil, medium slope
Growing method:	Espalier with guyot pruning
Defense method:	Low-environmental impact integrated insecticide method
Grape harvest period:	September, second or last decade, after grape ripeness systematic control
Harvest method:	Accurate choice of perfectly healthy and highly matured grapes; hand collection in 20 kg. perforated crates
Winemaking:	Grapes are destemmed and delicately pressed: the obtained grape juice is clarified by spontaneous settling with cold, and subsequently brought to 16°C temperature in order to start the alcoholic fermentation with selected yeasts; alcoholic fermentation goes on for 3 weeks
Refinement and bottling:	After fermentation, the wine remains on yeasts in stainless steel tanks, with periodic batonnages for about six months. Subsequently, the wine is bottled and rests for 3 months before commercialization
Sensory notes:	Color: brilliant straw yellow, with light greenish reflex Scent: intense and fragrant, with green apple hints, mineral aroma, fruits and wildflowers notes Taste: savory, fresh, agreeably lively; good structure and persistence, with light almond background
Pairings:	Excellent as appetizer or paired with delicate hors-d'oeuvres and all fish based dishes
Alcoholic content:	12,50-13%
Serving temperature:	12 – 14 °C