

la masera

Erbaluce di Caluso "Macaria" 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:	Canavese traditional pergola and, partially, 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 delicately destemmed and left in maceration with skins for about 12-18 hours, in order to better extract all scents; the obtained grape juice is clarified by spontaneous settling, and subsequently brought to 16°C temperature in order to start the alcoholic fermentation
Refinement and bottling:	In the middle of the alcoholic fermentation, 90% of the must goes to barrels to end the fermentation and acquire malolactic fermentation while 10% matures in stainless steel tanks; in both cases weekly batonnages take place. Assemblage is made after minimum 10 months. After bottling, the wine rests 6 months before commercialization
Sensory notes:	Color: brilliant straw yellow with light gold reflex Scent: complex, intense, long, with hints of ripe fruit, mineral aroma, sweet vanilla notes Taste: enchanting, savory, mineral, endowed with good structure and persistence, with light roasted hints in the end
Pairings:	Excellent as appetizer or paired with delicate hors-d'oeuvres and shellfish based dishes; traditional with sliced veal with tuna sauce, potato salami, lard; classic with soups (ajucche, cabbage) and risotto; great personality also with freshwater fishes, snails, frogs and all fries; excellent with cheese; seductive with sushi, tempura and oriental food
Alcoholic content:	13 – 13,5%
Serving temperature:	12-14°C