

la masera

Spumante Erbaluce "Masilé" brut DOCG



Grape variety:	100% Erbaluce (native grape variety)
Production area:	Settimo Rottaro, 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:	Morainic soil, made of clay sand, rich in phosphorus and potassium, with relevant cobblestones
Slope:	Hilly, medium grade
Growing method:	Canavese traditional pergola
Defense method:	Low-environmental impact integrated insecticide method
Grape harvest period:	September first ten days, after grape ripeness analytic and organoleptic systematic control
Harvest method:	Accurate choice of perfect grapes, with right maturation and a right sugar-acidity equilibrium; hand collection in 20 kg. perforated crates
Winemaking:	Entire grapes are pushed and, after a short cold maceration, are softly pressed; subsequently, the must undergoes a short, cold and spontaneous clearing process. Then a slow low-temperature (15-16°) alcoholic fermentation begins, lasting about 3 weeks. At the end of the fermentation, the wine is left on yeasts partially in barriques and partially in stainless steel tanks for about six months; batonnages are weekly carried out. In March the sparkling process begins: a Liqueur de tirage (a sugar and yeasts blend) is added to the wine to allow bottle fermentation. The permanence on yeasts lasts from 36 months, after which disgorging and subsequent bottling take place.
Refinement:	After disgorging, the wine rests 2 months in bottles and is then ready to be traded
Sensory notes:	Color: brilliant straw yellow with soft golden nuances Perlage: thin and lasting Scent: intense, complex, elegant, crust of bread notes, meadow grass hints, soft toasted nuances Taste: pleasantly fresh, harmonious, characterized by a good structure and persistence with a soft almond hint in the end
Pairings:	Excellent as fresh appetizer, also ideal paired to the whole meal, it is perfect with hors-d'oeuvres e fish based dishes
Alcoholic content:	13 %
Serving temperature:	8- 10°C