

# la masera

## Spumante Erbaluce "Masilé" pas dosé DOCG



<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; it is the typical area of Erbaluce grape variety, obtaining here its best quality expression
<b>Soil:</b>	Morainic soil, made of clay sand, rich in phosphorus and potassium, with relevant cobblestones
<b>Slope:</b>	Hilly, medium grade
<b>Growing method:</b>	Canavese traditional pergola
<b>Defense method:</b>	Low-environmental impact integrated insecticide method
<b>Grape harvest period:</b>	September first ten days, after grape ripeness analytic and organoleptic systematic control
<b>Harvest method:</b>	Accurate choice of perfect grapes, with right maturation and a right sugar-acidity equilibrium; hand collection in 20 kg. perforated crates
<b>Winemaking:</b>	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, mainly in barriques and medium toasting French oak tonneaux. At the end of alcoholic fermentation, the wine is left on yeasts 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 to 40 months after which disgorging takes place, without adding any sugar
<b>Refinement:</b>	After disgorging, the wine rests 2 months in bottles and is then ready to be traded
<b>Sensory notes:</b>	<b>Color:</b> brilliant straw yellow with soft golden nuances <b>Perlage:</b> thin and lasting <b>Scent:</b> intense, complex, elegant, crust of bread notes, meadow grass hints, soft toasted nuances <b>Taste:</b> dry, pleasantly fresh, harmonious, characterized by a good structure and persistence with a soft almond hint in the end
<b>Pairings:</b>	Ideal paired to the whole meal, it is perfect with hors-d'oeuvres e fish based dishes
<b>Alcoholic content:</b>	13 %
<b>Serving temperature:</b>	8- 10°C