



Vineyards:

Grapes: Erbaluce

Name: Caluso DOCG

Vineyards: Piverone

Altitude: From 300 mt to 350 mt a.s.l.

Type of cultivation: Pergola (topia a bocca di lupo)

Age of the grapevine: 40 years

Process: 100% by hand

Winery:

Fermentation: With steel fermentation foot

Maceration: 3 hours

Aging: 8-10 months in inox. 1 year in bottle

Bottling: Filtration

Closing: Closure with diam 10 cork

Wine:

Alcohol: 13% By Vol (+/- 0.5%)

Total acidity: 6.5 g/L (+/-0.5g/L)

pH: 3.15 (+/- 0,1)

Total sulfur: < 80 mg/L

Residual sugar: 0