



ERBALUCE DI CALUSO ETICHETTA VERDE

Piemonte, Italy

Ferrando



www.ferrandovini.it

Method & Production

A selection of the best grapes are harvested at the beginning of October. The pressing is soft and fermentation takes place in steel tanks at a controlled temperature. It matures in stainless steel for a further 5 months, 3 months in contact with the lees. The wine undergoes 3 months refinement in bottle before being released.

Tasting Notes

The bouquet is reminiscent of flower scents, hints of fresh fruit, vegetables, green apple and spicy herbs. The flavor is fresh with a good sensation given by the alcohol, unobtrusive, with good body and balance.

Food Matching

Recommended with hors d'oeuvres, vegetables creams, white meats, fish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
FE0122	Erbaluce di Caluso Etichetta Verde	Erbaluce	2022	12.5%	Cork	12x0.75lt	No	No	Yes	No