



ERBALUCE DI CALUSO 'CARIOLA'

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. The wine undergoes refinement in bottles 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
White Wine									
FE0119	Erbaluce di Caluso 'Cariola'	Erbaluce	2019	12.0%	Cork	12X0.75lt	No	No	No