



## ERBALUCE DI CALUSO 'CARIOLA'

Piemonte, Italy

Ferrando

[www.ferrandovini.it](http://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	Natural
<b>White Wine</b>										
FE0120	Erbaluce di Caluso 'Cariola'	Erbaluce	2020	12.0%	Cork	12X0.75lt	No	No	No	No