

MISOBOLO

ERBALUCE DI CALUSO DOCG

Misobolo comes from erbaluce selected grapes, grown in the Misobolo vineyard.

This vineyard, planned in the '70s, is now fairly old and naturally has low production yields. It lies on the side of a hill where a beloved Sanctuary stands, facing south - southwest, thus enjoying both good exposition to the sunlight and shelter from the winter frosts.

The elevation is 320 m above sea level. The soil composition, rich in mineral salts, highly contributes to the tastiness of the wines.

The grapes, hand picked and selected in the vineyard, are pressed whole. Then, the must is decanted and fermented in stainless steel vats.

Misobolo is then bottled in spring, the year after harvesting.

Grapes

100% erbaluce

Colour

Pale straw yellow with light-green tinges.

Nose

Fruity, young and harmonic, with a subtle herbaceous note, rich in floral sensations.

Palate

Crisp and fresh, supported by a firm structure and a definite taste, without compromise, as vigorous as the grapevines it comes from.

Food Pairings

Its fresh, dry taste suggests combining it with fish, but it also goes well with gravies and fresh cheese.

