

# T

ERBALUCE DI CALUSO DOCG



T is a wine inspired by the process of vinifying the Erbaluce grape in the ancient tradition of Alto Piemonte.

Each November, three separate passes through the vineyard take place in order to secure the most favorable grapes.

The grapes, once destemmed, are cold macerated for 24-36 hours. After soft pressing, the must is cold fermented with native yeast.

The wine then ages sur lie in untoasted wooden tonneaux for a period of six months.

After bottling, that typically occurs 18 months after harvesting, T ages in bottle for 6 to 8 months.

## **Grapes**

100% erbaluce

## **Colour**

Full straw colour with white gold tinges.

## **Nose**

Intense, long lasting; the varietal herbaceous and floral notes are persuasive and reach the expectations.

## **Palate**

Full, long lasting and harmonious. A big white wine.

## **Food Pairings**

White meat and vegetables, fish and fresh cheese.