

CIECK

“VIGNA MISOBOLO”ERBALUCE DI CALUSO



Yellow straw with greenish highlights with pronounced aromas of pear and honeydew. Well structured and balanced on the palate with a long mineral and savory finish.

Color: White

Area of Production: Canavese, Piedmont

Variety: 100% Erbaluce

Age of Vines: 50 years

Soil: Morainic, sand and rocks with a small amount of clay

Elevation: 320 meters

Farming Practices: Practicing organic

Fermentation: Whole cluster pressing, fermentation in stainless steel

Aging: 8 months on the lees, 6 months in the bottle

Production: 15,000 bottles/year