



## ERBALUCE DI CALUSO ETICHETTA VERDE



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. It matures in stainless steel for a further 5 months, 3 months in contact with the lees. The wine undergoes 3 months refinement in bottle 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>										
FE0122	Erbaluce di Caluso Etichetta Verde	Erbaluce	2022	12.5%	Cork	12X0.75lt	No	No	Yes	No