

VITE COLTE®

CANTINE IN BAROLO

Merlana

Erbaluce di Caluso DOCG



WINEMAKING PHILOSOPHY

To obtain this outstanding quality wine, the historical pergola vine-training technique has been revolutionised, with the introduction of the vertically shoot-positioned Guyot pruning. This increases the density per hectare, with the consequent reduction of yields per vine. The vineyards are positioned on moraine soils of glacial origin.

By changing the production system, we have obtained grapes with a high concentration, perfect for producing a beautifully-structured wine which is both rich in the nose and on the palate. After temperature-controlled fermentation at 16-18 °C for about 10 days, the wine rests for several months in the bottle.

TASTING NOTES

Colour: straw yellow with greenish hints

Bouquet: crisp, elegant and delicate, with aromas of fruit and summer flowers.

Palate: dry, well-balanced and attractively grassy scent characteristic of the variety, over a mineral background.

STATISTICAL INFORMATION

Grape variety: Erbaluce di Caluso

Alcohol: 13.0 % vol.

Appellation: Erbaluce di Caluso DOCG

Aging: On the lees in steel vats.

