

	GRAPE	ERBALUCE
	LAND	MORENIC
	BREEDING	PERGOLA
	PRUNING	CORDONE CANAVESANO
	RESA	30 Q/HA

HARVESTED IN MID-SEPTEMBER WITH A SORT OF GRAPES IN THE VINEYARD THAT ARE PLACED IN THE BOXES AND BROUGHT TO THE ATTIC FOR THEIR WITHERING UNTIL JANUARY. A FURTHER SORTING OF THE BERRIES IS THEN MADE TO DISCARD THE UNSUITABLE ONES BEFORE MOVING ON TO THE SOFT SQUEEZING OF THE GRAPES AND FOLLOWING THE STEEL FERMENTATION AT CONTROLLED TEMPERATURE FOR A FEW WEEKS, FINALLY IT IS STORED FOR AGING IN BARRELS AND WOODEN TONNEAU FOR A FEW YEARS. IT IS PASSED TO THE BOTTLE THAT IS REFINED IN THE CELLAR UNDERGROUND FOR A FEW MONTHS BEFORE BEING PUT UP FOR SALE.

COLOR: INTENSE GOLDEN YELLOW COLOR

PERFUME: WIDE, INTENSE AND SLIGHTLY AROMATIC, HINTS OF RIPE FRUIT AND APRICOT JAM

SERVICE TEMPERATURE: ENVIRONMENT OR COOL AT 8-10 DEGREES C

AGING CAPACITY: GREAT FROM 8-10 YEARS ON

ALCOHOL: 15%

SWEET WHITE LIQUEUR WINE GREAT AS A DESSERT OR MEDITATION GOES VERY WELL WITH HERBAL CHEESES AND CHOCOLATE.