



# Cooperativa Produttori Erbaluce di Caluso

[www.produttorierbaluce.it](http://www.produttorierbaluce.it)



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## Caluso Passito D.O.C.G.



### GRAPES USED

*100% Erbaluce of Caluso Grapes.*

*Caluso Passito is obtained from the Erbaluce vineyard, only in years when the intact and healthy bunches reach excellent ripeness. The special care that is taken in the vineyard and the high insolation of our hills allow the grapes to take on a golden color and a high sugar content. With a careful selection during the harvest, only the best bunches are used to produce this noble wine. After a natural drying of a few months and a traditional vinification, the wine is aged for a minimum of 3 years.*

### WINE CHARACTERISTICS

*It is a wine with a color ranging from golden yellow to dark amber, characterized by a sweet, harmonious, full and velvety flavor and a delicate, ethereal and characteristic aroma reminiscent of dried figs, honey and candied fruit.*

### COMBINATIONS

*The balanced alcohol-sugar ratio and the pleasant sweet but never cloying taste, allows it to be paired with dry pastries and dark chocolate, as well as with strong and blue cheeses. It should be served at a temperature of 14-16°C.*