

Erbaluce di Caluso "Dry Ice"

Type: Erbaluce di Caluso D.O.C.G. "Dry Ice" white.

Grape: Erbaluce di Caluso 100%.

Soil: morainic, sandy, at 200-300 metres a.m.s.l.

Vineyards: exclusively on the hill sides around Agliè.

Harvest: first week of October

Vinification: classic vinification - fermentation in stainless steel and long refinement with the yeasts.

Colour: straw-yellow colour with bright yellow hints.

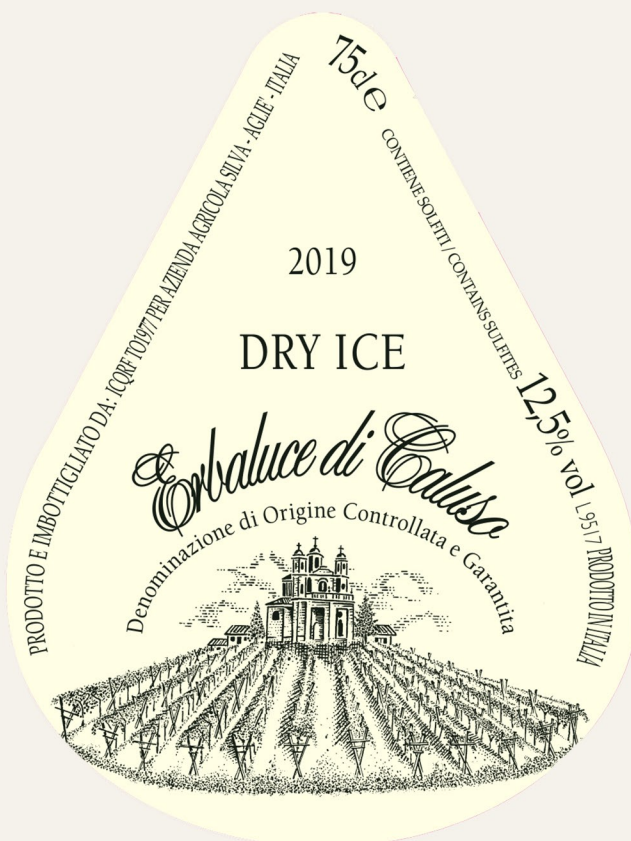
Bouquet: Strong aromas mix with notes of sage infused in essential oils, such as of laurel and rosemary, giving balsamic notes; also freshly cut pears and an agreeable citrus scent.

Flavour: Strong on the palate, consistent, it has good persistence and continues with pleasant mineral notes giving an aftertaste with nuances reminiscent of Clementine peel.

Food and wine pairing: with starters and pasta dishes, goes perfectly with soups and rice-based dishes, as well as with lake fish, or other types of fish, cooked using mild flavours. Can also be paired with fresh crustaceans and with all types of vegetables.

Serving: Serve at 10-12°C.

Ageing potential: a fresh, mineral wine, to be enjoyed in the first two years.



DRY ICE *Erbaluce di Caluso*

Denominazione di Origine Controllata e Garantita

Vitigno: Erbaluce 100%.

Colore: Giallo paglierino carico con riflessi verdognoli.

Profumo: Fruttato intenso con prevalenza di mele e ginestra, leggermente aromatico con finale di mela renetta.

Sapore: Pieno, caldo e vigoroso, buon equilibrio dolce-acido e sensazioni intense di vaniglia e salvia.

Evoluzione: Vino minerale, fresco, va consumato nei primi tre anni di vita.

Abbinamenti: Eccellente come vino a tutto pasto, ideale per i piatti a base di pesce, ottimo come aperitivo.

Temperatura di servizio: 10 -12° C.



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