

Ferrando



Erbaluce di Caluso Spumante Brut



At a Glance:

- **Appellation:** DOC Erbaluce di Caluso Spumante
- **Encépagement:** Erbaluce (100%)
- **Average Annual Production:** 2,000-3,600 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-south-west-facing Torrazza vineyard in the town of Borgomasino
- **Soil Types and Compositions:** Glacial granitic moraine
- **Vine Age, Training, and Density:** Planted at 1,800 vines/ha and trained in Guyot, vines average 35 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Entirely manual, usually mid-late September

In The Cellar:

- **Fermentation:** Wine ferments with cultured yeasts in stainless-steel tanks (75%) and neutral barriques (25%)
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 48 months *sur lattes*
- **Malolactic Fermentation:** Prevented through temperature
- **Élevage:** 4-6 months in stainless-steel tanks with occasional bâtonnage, followed by 36 months in bottles on its lees.
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, cartridge filtration
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with c. 100 mg/l total sulfur

In The Glass:

A unique sparkling wine made from Erbaluce and aged in bottle for 36 months, all in the Champenoise tradition. The soil underlying the Erbaluce vineyards was formed millions of years ago during the ice age and is essentially a glacial moraine of stone and silt.