

CALLIOPE BRUT

ERBALUCE DI CALUSO DOC SPUMANTE BRUT METODO CLASSICO MILLESIMATO

Calliope Brut sparkling wine is our most complex erbaluce sparkling wine.

Its special personality comes from a selection of the best erbaluce grapes that ferment in new oak barrels and stay in barrel along with their lees for a period of 9 months.

This wine is then assembled with stainless steel fermented erbaluce and then bottled for re-fermentation.

The sparkling winemaking process lasts at least 36 months.

After degorgement, the wine fines in bottles for further 6 months.

Grapes

100% erbaluce

Colour

Straw-yellow with golden tinges.

Mousse

Tiny and persistent bubbles. Extra-white foam.

Nose

Fresh, intense, with hints of golden delicious apple and vanilla and memories of ananas and wild-flowers.

Palate

Full, fresh and armonic. Its good acidic note is supported by a good structure. Long lasting and persistent yeast and baked bread sensations.

Food Pairings

Excellent aperitif. It can support a special dinner from the beginning to the end.

