

# T

ERBALUCE DI CALUSO DOCG



T is the result of the application of innovative techniques both in the vineyard and in the cellar, aiming to push erbaluce one step beyond.

The grapes chosen for T are harvested in november from a parcel of Misobolo vineyard, where a special covering system protects the grapes from the elements and their predators.

The grapes, once destemmed, are cold macerated for 24-36 hours. After soft pressing, the must is cold fermented.

The wine then ages in big untoasted wooden casks for a period of six months.

After bottling, that typically occurs 18 months after harvesting, T ages in bottle for 6 to 8 months.

## **Grapes**

100% erbaluce

## **Colour**

Full straw colour with white gold tinges.

## **Nose**

Intense, long lasting; the varietal herbaceous and floral notes are persuasive and reach the expectations.

## **Palate**

Full, long lasting and harmonious. A big white wine.

## **Food Pairings**

White meat and vegetables, fish and fresh cheese.