"La Rustia" Erbaluce di Caluso docg

Dry white wine



| Producer | Az.Agr.Orsolani - 10090 San Giorgio C.se |
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| Wine variety | Dry white wine |
| Grapes variety | 100% Caluso Erbaluce, autochthonous from Greek origin. |
| Ground | Morainic - sandy, at 300/350 m above sea level. |
| Grapes variety | Only from hill vineyards with excellent sun facing, mainly from the Caluso area. |
| Harvesting | End of September. |
| Vinification | Fermentazione in acciaio e affinamento sui lieviti. |
| In bottle | It keeps evolving for 5-6 years. |
| | Colour: Pale yellow with light yellow shades. |
| | Nose: Quite strong fragrance, sage mixed with aromatic herbs, and with very pleasant fruity notes of fresh cut pear and ripe grapefruit. |
| Characteristics | Palate: Serious, consistent, very persistent with a pleasant mineral finish. |
| Serving Suggestions | With appetizers and first courses; very good with soups and rice, with delicate cooking of lake or other fish, fresh shellfish and any kind of s vegetables. |
| Remarks | The unique personality of this wine comes from the strict grape selection and maniacal care for details in any vinification phase. |
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