



## CALUSO DOCG or ERBALUCE DI CALUSO DOCG

### *The particularities of the vine, grapes, wine and terroir*

#### THE UNIQUE QUALITIES

- **ONE GRAPE-VARIETY AND THREE VERSIONS OF WINE:** still, sparkling and raisin
- The **AROMATIC PROFILE** of Erbaluce di Caluso Docg is also characterised by a **THIOL WHICH IS RESPONSIBLE FOR THE GRAPEFRUIT AROMA (CIS3ESANOLO)**.
- Erbaluce di Caluso DOCG wines are **AMONG THE LONGEST-AGEING AND MOST CHARMING WHITES IN THE WORLD**. Their longevity is due to the polyphenols transferred and stabilised in the wine as it matures, as well as to the acidity (typical of the soil and the grape-variety).
- It is one of the **GLOBAL TOP TEN** wine grapes in terms of the **THICKEST SKIN**

#### THE HISTORY OF THE GRAPE VARIETY

- Erbaluce is a **native grape par excellence**, in that it is **historically present in and perfectly adapted to the Canavese agri-ecosystem**. Proof lies in the absolute predominance of this grape over every other white variety.
- **The Erbaluce grape has been traditionally vinified in the Canavese district for thousands of years**, with the first evidence of winegrowing dating back to shortly after the year 1 AD.
- Moreover, **the pergola**, in many Canavese variants, takes on **particular historical significance** as it represents the link between "Alteno" or "wedded vine" viticulture (the oldest known vine training system) and viticulture as practised today.



## CHARACTERISTICS OF THE GRAPES AND WINES

- **The berries of this Canavese grape are acidic and have a thick skin, very rich in polyphenols.** The polyphenol content is incredibly high and characterises the colour of the bunches of grapes exposed to the sun, which change colour from green to bronze, with highlights that are absolutely unique in the international viticultural panorama, without any internal damage to the flesh of the berries.
- **The wines have a very powerful acidic structure, with a mineral vein (similar to wines grown by the sea) and a fine and intriguing aromatic character.** This is not varietal but surprisingly appealing, especially in cooler vintages.

## THE TERROIR AND THE CLIMATE

- The **Canavese winegrowing landscape** is undoubtedly one of the most enchanting as it alternates with or, in some cases, is **immersed in nature**: woods populated with beech and chestnut trees, lakes and streams.
- The **Moraine landscape**, characterised by medium-deep acid soils with a fair percentage of sand.
- The **northern climate** features cold winters, rainy springs and rather hot summers. Erbaluce is a vine that withstands cold temperatures and also copes well with the heatwaves that are tending to occur more and more frequently. It also tolerates the more recent vine diseases.