



## **CONSORTIUM FOR THE PROTECTION AND PROMOTION OF THE CALUSO DOCG, CAREMA AND CANAVESE DOC WINES**

***Three appellations CALUSO DOCG or ERBALUCE DI CALUSO DOCG, CAREMA AND CANAVESE DOC), 37 members, 413 hectares, 106 municipalities and an average annual production of around 2,000,000 bottles.***

### **HISTORY**

The Consortium was set up in 1991, evolving from the Centre for Protection and Promotion of Caluso DOC Wines, founded by seven winegrowers in 1986. In 1996, coverage extended to Carema DOC and, in 1998, to the most recent addition, Canavese DOC. The Consortium currently has 37 members, representing 90% of the producers of the appellation. The main aims pursued by the Consortium are the supervision of observance of the production regulations, defending the appellation against illegal actions and promoting the wines (pursuant to the pertinent article of the Decree no. 256 of the Ministry of Agricultural Policies, dated 4-6-1997, and to Law no. 164 of 1992).

### **MISSION**

- to protect and promote Piedmont's winemaking activity, particularly that of the area represented, with specific reference to the current DOC and DOCG wines;
- to promote the knowledge and particularities of the wines represented and of others vinified, extending said knowledge to culinary pairings with regional, local and other typical agri-food products found in the area;
- to contribute to the overall development of tourism in the area, providing hospitality and information for wine tourists and those interested in the area's speciality foods and rural beauty, promoting the vineyard, farming and rural landscape, with attention to the environment, gastronomy, history and traditions, developing projects for conservation, documentation and informative divulgation.



## THE APPELLATIONS:

### **CALUSO DOCG or ERBALUCE DI CALUSO DOCG**

**Production zone: Province of Turin:** Agliè, Azeglio, Bairo, Barone, Bollengo, Borgomasino, Burolo, Caluso, Candia Canavese, Caravino, Cossano Canavese, Cuceglio, Ivrea, Maglione, Mazzè, Mercenasco, Montalenghe, Orio Canavese, Palazzo Canavese, Parella, Perosa Canavese, Piverone, Romano Canavese, San Giorgio Canavese, San Martino Canavese, Scarmagno, Settimo Rottaro, Strambino, Vestignè, Vialfrè, Villareggia and Vische;

**Province of Vercelli:** Moncrivello;

**Province of Biella:** Roppolo, Viverone and Zimone.

**Grape:** Erbaluce Bianco (CVTTO29-30-71-55, VRC431-432)

**Hectares:** 245

**Production in 2018:** 1,665,000 bottles

The three varieties of the wine:

- 1 **Caluso DOCG or Erbaluce di Caluso DOCG:** a still, pale straw-yellow wine with brilliant greenish highlights and absolute clarity when young. Its very fine scent is reminiscent of wildflowers, with hints of acacia and hawthorn blossom. The flavour is crisp and dry. The mouthfeel is sustained by a tangy structure which merges beautifully into slightly almond-flavoured notes in the finish.

The noble characteristic of Erbaluce lies in its evident capacity to evolve in time. After spending three or four years ageing, this wine reveals all its complexity and structure, with extremely interesting tertiary and mineral notes emerging.

Its scents and delicate structure are enhanced when it is paired with delicately flavoured dishes, such as vegetable omelettes, frog risotto or Canavese soup, made with savoy cabbage and meat broth. The body of this wine make it ideal with fried meat and fish. It is also excellent with fresh cheeses at the end of a meal.

- 2 **Caluso DOCG Spumante (Classic method):** made exclusively with the Classic method. The grape's characteristics make it perfect for the production of sparkling wine. Acidity and structure are the two essential elements of a high-quality sparkling wine and Erbaluce has both. The wine has a light and persistent foam, a fine perlage and a dull straw colour. Its scent is delicate and characteristic, like its dry flavour, with fruity and floral notes. This wine is an excellent introduction to a meal and also ideal with fish dishes such as trout carpaccio and whitefish tartare.



- 3 **Caluso DOCG Passito:** after careful selection, the bunches of Erbaluce are left to wither in well-ventilated rooms known as “passitaie”, where they are laid on grates or hung by their stalks for between three and five months (until the sugar content reaches at least 29%), before being pressed.

At least three years must go by from the first of the November following harvest before the wine can be released for sale, as envisaged by the production regulations (four years for Erbaluce di Caluso Passito Riserva).

The passito (raisin) version of this wine brings out the multifaceted personality of the grape and its absolute value. It is a wine with considerable capacity for ageing: bottles that are 30 or 40 years old are still capable of offering the most unique emotions. The colour ranges from golden yellow to amber and the wine is crystal clear, with an elegant and vaguely ethereal bouquet.

Its sweet taste, reminiscent of honey, jam, withered grapes and candied fruit make it the perfect companion for strongly flavoured cheeses such as Roquefort and Castelmagno. It is also ideal served in the afternoon with biscuits like amaretti (macaroons), baci di dama (lady kisses), canestrelli, all-butter torcetti, duchess biscuits and cornmeal biscuits.

## **CAREMA DOC**

**Production zone:** the entire municipality of Carema in the foothills of Mount Maletto, at an altitude of between 350 and 700 metres above sea level.

**Grapes:** Nebbiolo (picotendro CVT 308), Nerd’Ala, Neretto

**Hectares:** 17

**Production in 2018:** 80,000 bottles

A local clone of the Nebbiolo grape (at least 85%) and the moraine rocks of Carema, bordering with the Valle d’Aosta. These are the secrets of one of the most noble Piedmontese wines, Carema, which was assigned the Designation of Controlled Origin in 1967.

The production of these grapes has developed stubbornly in the foothills of Mount Maletto, at an altitude between 350 and 700 metres above sea level, thanks to the patient and very hard work that has gone into the creation of drystone terraces. The Carema vineyards are characterised by pergolas supported by cone-shaped stone pillars. These store heat during the day and release it at night, offering the vines the best conditions to grow.

All the vinification, storage and ageing phases take place in the production zone which extends across the entire municipality of Carema and into the hamlet of Ivery in the municipality of Pont Saint Martin. Carema ages for a minimum of 24 months, 12 of which in



barrels made of oak or chestnut wood with a maximum capacity of 40 hectolitres (ageing increases to at least 36 months in the Riserva version, 12 of which are spent in wood). This is a wine that reveals class, elegance and the extensive expression of a unique vineyard landscape.

## **CANAVESE DOC**

**Production zone:** the production zone comprises roughly one hundred municipalities in the province of Turin and almost ten in the provinces of Biella and Vercelli.

**Province of Turin:** Agliè, Albiano d'Ivrea, Alice Superiore, Andrate, Azeglio, Bairo, Baldissero Canavese, Balangero, Banchette, Barbania, Barone, Bollengo, Borgiallo, Borgofranco d'Ivrea, Borgomasino, Burolo, Busano, Cafasse, Caluso, Candia Canavese, Caravino, Carema, Cascinette d'Ivrea, Castellamonte, Castelnuovo Nigra, Chiaverano, Chiesanuova, Ciconio, Cintano, Cofieretto Castelnuovo, Collettero Giacosa, Corio, Coassolo, Cossano Canavese, Cuceglio, Cuornè, Favria, Feletto, Fiorano Canavese, Forno Canavese, Front, Germagnano, Ivrea, Lanzo Torinese, Lessolo, Levone, Lorzè, Lugnacco, Lusigliè, Maglione, Mazzè, Mercenasco, Montalenghe, Montaldo Dora, Nomaglio, Oglanico, Orio Canavese, Ozegna, Palazzo Canavese, Parella, Pavone Canavese, Pecco, Perosa Canavese, Pertusio, Piverone, Pont Canavese, Prascorsano, Pratiglione, Quagliuzzo, Quassolo, Quincinetto, Rivara, Rivarolo Canavese, Romano Canavese, Salassa, Salerano, Sarnone, San Carlo Canavese, San Colombano Belmonte, San Giorgio Canavese, San Giusto Canavese, San Martino Canavese, San Ponso, Scarmagno, Settimo Rottaro, Settimo Vittone, Strambinello, Strambino, Tavagnasco, Torre Canavese, Valperga, Vauda Canavese, Vestignè, Vialfrè, Vidracco, Villareggia, Vische and Vistrorio;

**Province of Biella:** Cavaglià, Dorzano, Roppolo, Salussola, Viverone and Zimone;

**Province of Vercelli:** Alice Castello and Moncrivello.

**Hectares:** 151

**Production in 2018:** 750,000 bottles

The Canavese district has always been home to the cultivation of numerous red grape varieties, often planted in the same vineyard. This old tradition is found in the red wines labelled as Canavese DOC, resulting from the blending of several grape varieties.



- 1 **Canavese DOC Rosso:** The grapes used for the production of this wine are Nebbiolo, Barbera, Bonarda, Freisa and Neretto: alone or together, they must account for 60% of the grapes used. The remaining 40% can be made up of other non-aromatic red grapes from the provinces of Turin, Biella and Vercelli.
- 2 **Canavese DOC Rosso Novello:** made from the same grapes as Canavese Rosso DOC, this is a young and particularly fresh and fruity wine.
- 3 **Canavese DOC Rosato:** made from the soft pressing of the same grapes used to make Canavese Rosso DOC, with short maceration on skins.
- 4 **Canavese DOC Barbera:** made of 85% Barbera with the remaining 15% consisting of other local red grapes.
- 5 **Canavese DOC Nebbiolo:** made of 85% Nebbiolo with the remaining 15% consisting of other local red grapes.
- 6 **Canavese DOC Bianco:** made exclusively from Erbaluce grapes. The production zone is much bigger than that of Erbaluce DOCG.
- 7 **Canavese Bianco Spumante:** made exclusively from Erbaluce grapes, it is an Extradry wine vinified according to the Charmat method.
- 8 **Canavese Rosato Spumante:** made with short maceration of Rosse Canavese grapes vinified according to the Charmat method.

## THE CELLARS

1. Alberta Luciana Azienda Agricola
2. Bertot Domenico & Figli Azienda Agricola
3. Cantina Produttori Nebbiolo di Carema
4. Cantina della Serra
5. Cantina Briamara Azienda Vitivinicola
6. Cantina Gnavi Carlo
7. Cantine Crosio
8. Caretto Loris Livio Azienda Agricola
9. Castello di Moncrivello
10. CellaGrande
11. Cieck Azienda Agricola
12. Cooperativa Produttori Erbaluce di Caluso



13. Erbalù
14. Favaro Benito
15. Ferrando Azienda Vitivinicola
16. Fontecuore Azienda Agricola
17. Giacometto Bruno Azienda Vitivinicola
18. Ilaria Salvetti Azienda Agricola
19. La Campore
20. La Masera
21. La Palera
22. Le Masche
23. Longo Antonio Azienda Agricola
24. Marco Rossa
25. Massoglia Chiara Azienda Agricola
26. Monte Maletto
27. Orosia
28. Orsolani Azienda Agricola
29. Piatti Antonella Azienda Agricola
30. Picco Giuseppe Azienda Agricola
31. Podere Macellio
32. Pozzo Azienda Agricola
33. Santa Clelia Azienda Agricola
34. Scapino Anselmo di Actis Perino Carolina
35. Silva Azienda Agricola Vitivinicola
36. Sorpasso
37. Tenuta Roletto

## THE TERROIR

### The origins

The origins of the Canavese winegrowing landscape are linked to those of the Alpine mountain chain. Between 250 and 65 million years ago, the Canavese district was occupied by an ocean, the Tetide, which separated the northern continent (Laurasia) from the southern continent (Gondwana).

The creation of the Alpine chain was caused by the shift in these two masses, the southern one in particular, which moved in an anticlockwise direction. It was this movement that determined the formation of the Alps and the consequent creation of the early Canavese area.

The second phase that contributed to the formation of our system was the so-called marine phase. Between five and three million years ago, the entire Po Plain (including the Canavese area) was covered by the Adriatic Sea. This was due to a very hot period of time during

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which many of the ice packs melted and the sea occupied much more of the earth than it does today. Evidence of this can be found in the Canavese area, especially on the left bank of the River Chiusella, rich in marine fossils, and on the south-facing slopes of the hills around Caluso.

The third phase that indelibly moulded the territory, with the formation of the Moraine, was due to extensive glaciations, alternated with periods of melting. The most recent glaciations, known as the Mindle, Riss and Wurm, were the most important. These extreme climatic phases led to the appearance and disappearance of an immense glacier called the Balteo. It was incredibly thick, measuring no less than 800 m, and occupied the entire Valdostan valley. Continuous friction between the ice and the mountainous banks contributed to the movement of immense amounts of rocky material, which led to the formation of the Moraine hills.

It was this that created little valleys in the Moraine landscape, known as “conoids”. As the ice ceased to push against the sides of the mountain, portions of it began to break up, forming basins. Examples are Carema, Cesnola, Torre Daniele, Borgo Franco, Quassolo, Lessolo, Chiaverano, Palazzo and many more.

## Details

The Moraine amphitheatre of Ivrea is the winegrowing heart of the Canavese district. The land, of evident glacial origin, is perfect for growing vines. The microclimate is mild, protected by the hills and balanced by the presence of numerous lakes. The circular formation benefits from constant ventilation, generated by the neighbouring Valdostan Alps.

The Moraine amphitheatre of Ivrea (sometimes indicated with the abbreviation AMI) is a Moraine relief of glacial origin in the Canvese area. Its administration falls under the province of Turin and, more marginally, those of Biella and Vercelli. With a surface area of over 500 km<sup>2</sup>, it is one of the best-preserved geomorphological units of this kind in the world. In terms of size, in Italy it is surpassed only by the similar formation that surrounds Lake Garda. The entire area concerned shows evident signs of the various glacial pulsations that have generated considerable Moraine accumulations over time. These include the left-hand lateral Moraine of the ancient glacier known as the Serra d'Ivrea. This is the biggest formation of this kind in Europe. The Serra originates in the southern foothills of the Mombarone (2371 m above sea level) and travels south-east in an almost straight line for nigh on 20 km, splitting up in the hills around Lake Viverone. It consists of a series of sub-parallel ridges, the highest of which reaches a maximum rise in altitude of 600 metres from



the plain inside the AMI in the Andrate area. This rise in altitude gradually diminished as we head eastwards to approximately 250 metres near Zimone.

The rocky substrate on which the Moraine Amphitheatre of Ivrea stands today belongs to three separate geological units, divided up by the Periadriatic Seam. This important tectonic discontinuity splits into two almost parallel faults in the Biella and Canavese areas. The Interior Canavese Seam, towards the south, and the External Canavese Seam, located further north.