



Variety:	100% Erbaluce from vineyards in soil of morainic origin in the Canavese area at 370m a.s.l.
Vinification:	gentle pressing and cryomaceration. Vinification in stainless steel vats at controlled temperature. Short élevage on the yeast to enhance the fragrances of fermentation
Production yield:	8,877 bottles
Alcohol content:	12.1% vol.
Total acidity:	7.5g/L
pH:	3.2
Extracts:	21.8g/L
Residual sugars:	4.0g/L
Food pairing:	starters, first courses, delicate fish dishes, fresh shell fish and vegetables
Serving temperature:	6-8°C