

CANTINE CROSIO



COSTAPARADISO

ERBALUCE DI CALUSO

denominazione di origine controllata e garantita
(controlled and guaranteed denomination of origin)



Making a good wine needs time.

Costaparadiso is a colourful and fragrant wine. It appears straw coloured with honey sparkle. The smell calls to mind honey, ripe fruit and a light scent of spices. The taste reveals a full-bodied, flavourful wine with toasted and hazelnut notes.

Grape variety: Erbaluce

Breeding system: pergola canavesana

Vineyard age: more than 35 years

Altitude: 320-350 m a.s.l.

Soil: morainic, with graveled debris and sand

Harvest: by hand in small crates

Winemaking and aging: light drying of bunches in "fruttaio" (special drying room) for about 15 days. Crushing-destemming and soft pressing of the grapes, followed by decantation of the must. Fermentation starts in stainless steel tanks at a controlled temperature of 18°C and finishes in 300 l French oak barrels. Aging in wood barrels for 12 months with batonnage. Bottling the following year when aging is complete. Final aging in bottle for at least 12 months.

Serving temperature: 10-12°C

Matching: excellent with fried and breaded egg, poached egg and asparagus au gratin. Good with creamed risotto; a new experience with goose pâté and goat cheese. If you forget some bottle and you open them after some year, the wine will be perfect with savoury cheese.