

# CANTINE CROSIO



## INCANTO

### ERBALUCE DI CALUSO

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

### METODO CLASSICO

This great Metodo Classico takes origin from the combination of Erbaluce natural acidity, pergola canavesana and morainic soil. It appears shiny light yellow coloured with a fine and delicate perlage. The smell calls to mind fern, green apples and white ripe fruit. The taste is fresh, savoury and long lasting with a final note of almonds.

**Grape variety:** Erbaluce

**Breeding system:** pergola canavesana

**Vineyard age:** 10-30 years

**Altitude:** 320-340 m a.s.l.

**Soil:** morainic, with graveled debris and sand

**Harvest:** by hand in crates

**Winemaking and aging:** fermentation with selected yeasts in stainless steel tanks at a controlled temperature of 15°C. Aging on its lees in stainless steel tanks for 9 months with batonnage. Re-fermentation in bottle for the prise de mousse, followed by 36/40 months aging on lees. Degorgement and filling with the same wine when aging is complete.

**Serving temperature:** 6-8°C

**Matching:** excellent with oysters, tartare of raw fish, white meat, spaghetti with shellfishes and risotto with asparagus. Perfect with sword fish and fish in foil. To try with white gourmet pizza.



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