ROBERTO CROSIO

EVA D'OR

CALUSO PASSITO

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

Caluso Passito (a raisin wine) represents the history of the people living in this area and, at the same time, it innovates its tradition. Eva d'Or (golden water) is the ancient name of Orco River where in the past people found gold. Gold is in the name and in the colour mixed with light copper sparkle. The smell calls to mind ripe fruit, such as dried apricots and dates, hay and toasted hazelnuts. The high level of sweetness, balanced by freshness and minerality, offers a pleasant and long lasting flavour.

Grape variety: Erbaluce

Breeding system: pergola canavesana

Vineyard age: 10-35 years

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

Soil: morainic, with graveled debris and sand Harvest: by hand in crates

Winemaking and aging: drying of bunches in "fruttaio" (special drying room) for about 4 months. Crushing-destemming and pressing of the grapes followed by decantation of the must. Fermentation in stainless steel tanks at a controlled temperature of 18°C. Aging in 300/500 l wood barrels for 36 months. Bottling when aging is complete. Final aging in bottle for at least 2 months.

Serving temperature: 12-14°C

Matching: excellent with butter torcetti (typical Piedmontese cookies) and "paste di meliga" (maize flour cookies). Delicious with hazelnut cake, soft amaretti and marzipan. Good with stuffed peaches.

Azienda Vitivinicola Roberto Crosio
Via Roma, 75 (SS 26) Candia Canavese (TO) Italy
Tel: +39 339.8636004 +39 011.9836048 info@cantinecrosio.it

www.robertocrosio.it