

BRUNO GIACOMETTO

“Αὐτόχθον” Erbaluce di Caluso DOCG

Erbaluce is an autochthonous grape variety that has adapted to the morainic soils of the territory, a subalpine zone known as the Canavese, which is centered on the town of Caluso. Quaternary-period moraine, these soils are sandy and stony, composed of pebbles originating from the glacier on the Mont Blanc massif. They are rich in mineral salts and yield remarkable acidity and sapidity in the wines of the zone. The Indo-European Celtic tribes were the first to cultivate this vine in the area, training Erbaluce in a trellised system known as *pergola canavesana*—a system that remains in use today.

Training style: Pergola Canavesana

Vines per hectare: 2000-2500

Elevation: 300-350 meters

Variety: 100% Erbaluce

Yield: 11,000 kg/ha

Enologists: Dr. Gianfranco Cordero & Dr. Gianpiero Gerbi

Agronomist: Bruno Giacometto



Technique

“Αὐτόχθον” Erbaluce di Caluso DOCG is made from 100% Erbaluce grapes. First produced in 2013, this wine is a special selection of 30- to 50-year-old vines from the Macelio and Madonna vineyards. Its name is a whimsical Greek spelling of the word autochthonous, celebrating the fact that only the indigenous yeasts of the grapes themselves are used during fermentation.

In 1977, when he was 16, Bruno convinced his father Giuseppe to vinify Erbaluce using only natural yeasts and without skin contact, which stood in stark contrast to the common approach of producers in the zone who left the must to ferment on the skins. This innovative style of Erbaluce was bright, fresh, and different from anything the winery had produced theretofore.

Today, the harvested bunches are placed in ventilated crates and stored for 4-5 days at 39° F, a process known as pre-cryomaceration. These crates enable the cold air to chill all the bunches without the occurrence of condensation. Pre-cryomaceration results in wines with a fresh fruit profile that are rounder, more balanced, and notably ageworthy. It also empowers Bruno to make minimal sulfur additions. The chilled grapes are pressed in a pneumatic tank and left in contact with the skins for 12-24 hours, after which no additional pressing occurs and only the free-run juice is moved to the fermentation tank.

Alcoholic fermentation occurs spontaneously in temperature-controlled stainless-steel tanks and lasts approximately four weeks. The wine is subsequently racked to stainless-steel tanks, where it remains in contact with the fine lees and undergoes occasional batonnage. Tartaric stabilization is effectuated through cold precipitation, after which the wine is bottle. While this bottling drinks beautifully in its youth, it also ages elegantly for 15-20 years. With more time in bottle, the wine shows remarkable structure and complexity, developing evolved mineral and tertiary notes.

The winery has been certified organic by ICEA since 2019.

Qualities: remarkable acidity and sapidity

Production: 5,000-10,000 bottles depending on vintage conditions

Color: crystalline, pale yellow with golden-green hues

Aroma: fresh, slightly grassy on impact; notes of citrus, sage, jasmine, acacia flower, green apple, white peach

Palate: distinctively saline and mineral with balanced fruit, pronounced length, and delicate aromatics

Pairings: antipasti, risotto, fish, pizza, while game, white meats

Serving temperature: 46-50°F

ABV: 13.0-13.5 % vol.

Bottling: cork from Mureddu Sugheri “IGEA Neutral Cork Enoplus” for maximum reliability and durability in a Rhine-style bottle

Ageworthiness: 10+ years