

# BRUNO GIACOMETTO

## Erbaluce di Caluso Metodo Classico Brut 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**

Erbaluce di Caluso Metodo Classico Brut DOCG is made from 100% Erbaluce grapes. 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. Afterward, the whole-berry grapes are pressed gently but continuously in order to achieve a cleaner must.

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 base wine is ready for secondary fermentation. As required by the DOCG, the wine remains in contact with the fine lees for a minimum of 18 months. No alcohol, selected yeasts, or sugar is added. The bottles are then placed upside down in order to disgorge using the traditional method of freezing the bottle neck to trap the sediment. They are topped off with freshly disgorged spumante before being bottled under cork and cage at 3 g/L.

The winery has been certified organic by ICEA since 2019.

**Qualities:** remarkable acidity and sapidity with a fine, persistent perlage

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

**Color:** crystalline, pale yellow with golden-green hues

**Aroma:** acacia flower, lemon, and grapefruit along with whispers of lychee and pineapple

**Palate:** Delicate yet aromatic with hints of brioche. Crisp green apple and white flowers mingle with pineapple before giving way to a crisp, salty finish.

**Pairings:** aperitivo, antipasti, fried foods

**Serving temperature:** 39-46°F

**ABV:** 12.0-12.5 % vol.

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

**Ageworthiness:** 10+ years