

TORRACCA DEL PIANTAVIGNA

Cantine in Ghemme

“Erbavoglio” Colline Novaresi Bianco DOC
2018



Grapes:	100% Erbaluce
Region:	Piedmonte
Vineyard Location:	From 10 acres of the estate-owned vineyard Mareta, located in the hills of the DOC “Colline Novaresi” above the village of Ghemme
Exposure:	Mainly Southwest
Altitude:	260 to 300 meters above sea level
Soil:	Fluvial-alluvial clay
Vine Training:	Guyot
Vine Age:	Between 12 and 20 years
Time of Harvest:	Early September
Total Production:	35,000 bottles
Vinification Process:	The grapes are hand-picked in the middle of September and transported to the winery in small crates where they are soft-pressed at a low temperature and the must is held at 0 degrees for at least one week to extract fresh aromas followed by alcoholic fermentation at a low temperature
Aging:	The wine ages four months in stainless steel and rests one month in the bottle.
Organic:	No
Vegan:	The wines are not certified vegan but do not use any animal by-products
Alcohol:	12.38%
Dry Extract:	17.93 g / l
Total Acid:	6.61 g / l
Residual Sugar:	8.0 g / l
PH:	3.2
Winemaker:	Mattia Donna/Beppe Caviola
Tasting Notes:	Pale straw-yellow with greenish hues and fruity, fragrant notes of citrus. Fresh-tasting and pleasant with a dry, clear, finish.
Cellaring:	1-2 years
Closure:	Cork
Food/Menu Pairing:	Excellent as an aperitif and with fish or other light to medium-weight dishes.