

Doranda

D.O.C PIEMONTE



Erbaluce, here called Greco Novarese, is the typical local white wine of Upper Piedmont. In our vineyards, which are celebrated for prestigious red wines, this white wine acquires structure and aromatic intensity with a long, deep finish.

VARIETIES: Erbaluce 100%

FIRST YEAR OF PRODUCTION: 1993

PRODUCTION ZONE: Upper Piedmont, in the Sella vineyards situated in the townships of Villa del Bosco and Brusnengo

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 20 years

POSITION: terraced hillside

ORIENTATION: Villa del Bosco: southwest; Brusnengo: west

ELEVATION: 250-300 metres above sea level

TRAINING SYSTEM: classic guyot

 $\textbf{SOIL:}\ pH\text{-}acid\ soil\ composed\ of\ red\ porphyritic\ sand\ of\ volcanic$

origin and yellow-orange marine sand **HARVEST PERIOD:** beginning of October

VINIFICATION

Destemming-crushing

Pressing in bladder press Static settling of must Inoculation and fermentation in stainless steel tanks at 18°C Repose and clarification in stainless steel tanks

MALOLACTIC FERMENTATION: not carried out ELEVAGE: six months in stainless steel tanks

POTENTIAL FOR AGEING: up to three years from harvest

