



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Erbavoglio Colline Novaresi Bianco DOC

Made from Erbaluce, a native local grape, fermentation takes place at a very low-temperature fermentation, which protects the integrity of the grapes and leaves us with a fragrant, fresh, easy-drinking wine with excellent acidity, minerality and persistence. A great aperitif or partner for light dinners.

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**Wine exported to:** USA

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### Most recent awards

**WINE ENTHUSIAST:** 90

**JAMES SUCKLING:** 90

**WINE ADVOCATE:** 88

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## Winemaking and Aging

Grape Varieties:	100% Erbaluce
Fermentation container:	Stainless steel
Malolactic fermentation:	No
Aging containers:	Stainless steel
Aging before bottling:	5 months
Aging in bottle:	1 month
Closure:	Natural cork



## Vineyard

Organic:	Sustainable Farming
Vineyard name:	Maretta
Vineyard location:	From the estate-owned vineyard Maretta, located in Ghemme
Vineyard size:	4 hectares (10 acres)
Soil composition:	Fluvial/Alluvial and clay
Vine training:	Guyot
Altitude:	260 to 300 meters (853-984 feet) above sea level
Exposure:	Mainly Southwestern
Years planted:	2000-2008
Total yearly production (in bottles):	35,000



# Tasting Notes and Food Pairings

Tasting notes:	Pale straw-yellow with greenish hues and fruity, fragrant notes of citrus. Fresh-tasting and pleasant with a dry, clear, finish.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F)
Food pairings:	Excellent with prepared fish or other medium-weight dishes.
Aging potential:	1-2 years
Alcohol:	12.4%
Winemaker:	Mattia Donna