



PODERE
macellio
Vini tipici di Caluso

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Caluso Passito DOCG



The "Caluso Passito" DOCG is the most typical wine of our area. The fame of this "oenological gem of the Canavese" is the result of the scrupulous and passionate application, handed down and refined through the centuries, of the drying of Erbaluce grapes on mats made of wood.

With it, from four tons of grapes highly selected, we can get, at the end of maturation, about one hectoliter of wine. These, when ripened, are gathered and placed in baskets, large and low, brought to the premises of drying, will be laid on the mats. This is the way the drying process begins, and will continue until mid-February. With it concentrations beyond 30% in sugars can be reached. Once the drying is completed, the grapes are normally vinified and pressed. Then a slow phase of fermentation in oak barrels of 350 l. begins, lasting several months. An aging for another four years, five for the reserve, will give the wine its final characteristics. Thus its life begins, because the Caluso Passito offers satisfaction to the palate even after many years, some decades.

The wine taster recognizes in this wine the essences of peach, orange, bergamot, the scent of tobacco, honey, dried fig, acacia, cyclamen and hazelnut.

Combination with dry cakes, but also a meditation wine.

Alcohol content: 13.5 to 14 vol%

Residual Sugar: 120 g / liter

Colour: amber, gold

Bouquet: ethereal, delicate, ripe fruit

Taste: delicate, aromatic, velvety