

## Erbaluce di Caluso



### Varietal

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### History

The grape has a long history in the Piedmont region, with the first written record dating to 1606, and most likely originated in the alpine hills of northern Piedmont.

Erbaluce is a unique grape, displaying a bright copper hue with slight pinkish highlights in the autumn months. The intense amber color almost makes the grape look 'roasted'.

Production is centered around the town of Caluso, which is about 30 km northeast of Torino. The village and the vineyards sit in a glacial basin at the foothills to the Alps, where a modest handful of producers dedicate themselves to the Erbaluce grape. The Erbaluce di Caluso DOC requires 100% Erbaluce grapes, though the style can be dry, sparkling or sweet.

Notes courtesy of Wikipedia and Fringe Wine.