

THE SOURCE MASSIMO PASTORIS PIEDMONT



2022 ERBALUCE DI CALUSO "LA NOREZZA" DOCG

PRODUCER OVERVIEW

“Maybe I’m only more maniacal than my father,” the young Eugenio Pastoris says, “but I understood from him that nature is something that you can’t completely control. We must work well in every moment of the season, but the most important job is made from the soil, and we can only make mistakes against the harmony of nature.” After years of Latin and Mechanical Engineering studies Eugenio returned to his family’s organic and regenerative farming vineyards. On the eastern end of the Erbaluce di Caluso appellation in Viverone, bordering Alto Piemonte, Pastoris focuses on Nebbiolo and Erbaluce in steel and concrete.

VINEYARD DETAILS

The Erbaluce di Caluso is harvested from of a single hectare of Erbaluce plots planted in 2000-2001, and 2015 at 380-400 meters facing north to south on a medium-steep terraces and gentle hills on morainic soils principally composed of white quartz bedrock with a deep sandy, clay and rocky topsoil.

CELLAR NOTES

Natural fermentation for 40 days in steel at 25°C max. Aged on lees in steel and sometimes goes through malolactic fermentation. Total sulfites of 40-45 mg/L added only after malolactic and before bottling when filtered.

