



Erpacrife Metodo Classico Rose

Winery: Erpacrife

Category: Wine – Sparkling – Red

Grape Variety: Nebbiolo

Region: Costagnole Lanze / Piemonte/ Italy

Vineyard: Madonna di Como Cru near Alba.

Winery established: 1999

Feature: Conventional



Product Information

Soil: Clay and marl, poor and light soils at 1300 feet altitude with Eastern exposure

Vinification & Yield: Harvest is premature compared to the classic collection of Nebbiolo grapes, to preserve a good acidity and a non-excessive alcohol potential, essential conditions for a sparkling base. Once the grapes are pressed, the wine goes through a process of cold maceration for a period of 12-18 hours. The process continues with a second press after which the product is fermented in oak barrels for 10-15 days, 3 months with “battonage” and four months in steel. In the spring, the second fermentation is carried out in the bottle. After a minimum of 24 months resting on the yeast in the bottle, it comes to the mouth with final capping.

Tasting Note: Elegant and intense bouquet ranging from scents of red fruit to great spices. On the palate a great balance of acidity and harmonious flavor that give a pleasant freshness and elegance.

Production: 460 cases

Alc: 13.5 %

Producer Information

The name Erpacrife comes from the initials of its four creators: **Erik Dogliotti, Paolo Stella, Cristian Calatroni** and **Federico Scarzello**. They created the brand " **Erpacrife**" in 1999 after their graduation from the oenological school of Alba when these young wine makers decided to create a product together. After numerous experiments done on different grapes for their sparkling base, they identified the very few that actually work. Unlike their counterparts, Erpacrife uses only the classic champagne method to make wines that accurately represent the indigenous grapes from the land which they are proud of. Their aim was to create fine sparkling wines from grapes that were totally different to those traditionally used. The first vintage, 2000, came into circulation at the end of 2003. There were only 500 bottles. Erpacrife 2009 produced in five thousand bottles - in the midst, ten years of experiments, problems, determination and successes.

The project began with Nebbiolo and has since expanded to include an incredible Bianco metodo classico and very rare metodo classico Moscato.