
Erpacrife Metodo Classico Rosé

Winery: Erpacrife

Category: Wine – Sparkling – Rosé

Grape Variety: Nebbiolo

Region: Costagnole Lanze / Piemonte/ Italy

Vineyard: Madonna di Como Cru near Alba

Winery established: 1999



Product Information

Soil: Calcareous marl

Elevation: 396 meters (1300 feet) with Eastern exposure

Vinification: 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. Rests on the yeasts in the bottle for 24 months.

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.

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. Together they started the "Erpacrife" project 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. Nebbiolo for their Rosé and Erbaluce, Cortese, Timorasso and Moscato Bianco for their Bianco. The first vintage, 2000, came into circulation at the end of 2003. There were only 500 bottles made. The 2009 vintage produced five thousand bottles - ten years of experiments, problems, determination and successes.

The vineyard is located in Castagnole Lanze in Langhe-Piemonte, on 305 meters (1000 feet) elevation.