

---

## Erpacrife Metodo Classico Bianco

---

**Winery:** Erpacrife

**Category:** Wine – Sparkling – White

**Grape Variety:** Erbaluce, Cortese, Timorasso and Moscato Bianco

**Region:** Costagnole Lanze / Piemonte/ Italy

**Winery established:** 1999



---

## Product Information

---

**Soil:** Calcareous marl

**Vinification:** The various grapes are vinified separately and assembled only before the draw in the spring. It remains at least 24 months on the yeast and is a zero dosage.

**Tasting Note:** Erpacrife Bianco is crisp, sparkling Italian wine in its own class. The blend of the four classic Piedmontese white grapes cortese, erbaluce, timorasso and moscato gives the wine an incomparable balance.

**Alc:** 13 %

---

## 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 rosato 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.