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## Orsolani, Erbaluce Metodo Classico Cuvée Tradizione (2011)

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Producer	Orsolani
Vendor	Domenico Valentino
Category	Wine - Sparkling - White
Grape variety	Erbaluce
Region	Piedmont, Italy
Appellation	Erbaluce di Caluso
Vintage	2011

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### Sizes

750 mL × 12 — DVM8546-11



### Product information

Grapes are trained “a pergola”. First fermentation happens in stainless-steel and second in bottle. Ages for up to 36-months in bottle. The Orsolani family was the first to vinify erbaluce using the metodo classico, employing it initially in 1968.

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### Producer information

Gian Luigi Orsolani is his family's fourth-generation to commit to Erbaluce, a variety known for its mouthwatering acidity and grass-and-melon perfume. The variety finds its best expression in the Canavese, a sandy-soiled basin of glacial origin northeast of Torino. Erbaluce's charms can be expressed with equal appeal as a rich, honeyed passito, a dry white or a brut Metodo Classico. Orsolani is also one of few who produce the rare nebbiolo-based Carema.

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