
MATCHVINO

Orsolani | San Giorgio Canavese, Turin - Piedmont



Orsolani | "La Rustia"

"La Rustia" means "the roasted" in the local Piedmontese dialect, named in reference to the sloped vineyard's ideal location for maximum sun exposure. 100% Erbaluce, fermented in stainless steel; a complex white wine with delicate layers of peach, melon, grapefruit, and citrus rounded out with notes of essential oils, sage, lavender, and flowers. Dry and zippy. The unique personality of this wine comes from the strict grape selection and maniacal care for details in any vinification phase.

Serving Suggestions With appetizers and first courses; very good with soups and rice, with delicate cooking of lake or other fish, fresh shellfish and any kind of vegetables.

Grape: Erbaluce 100%
Denomination: Erbaluce di Caluso DOCG
Vineyard: Estate grown in San Giorgio Canavese
Age: 50 years old
Fermentation: fermentation and aging in steel

WHO WHAT WHERE

Who: Gian Luigi Orsolani and his father, Francesco
Where: San Giorgio Canavese • Turin - Piedmont - Italy
Land: 15 hectares, 300 meters above sea level
Grapes: Erbaluce, Nebbiolo, Barbera, and a tiny amount of local favs like Neret
Viticulture: Organic