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Full bottle 1,223 g. Destemmed and fermented in stainless steel at controlled temperature between 12 and 16 °C for about 20 days. Once the free-run juice is selected, the other musts are obtained through a second gentle pressing. Seven months in 16-hl and 7.5-hl amphorae then two months in bottle. 1,590 bottles produced.

Light-bodied, sour with a floral brushstroke and lightly bitter. Star fruit and purslane. Apple blossom. Not complex but it was very good with home-made crispy salmon-skin snacks. (TC)

Producer	Luca Leggero
Cuvée	Turciaura
Grape variety	<u>Erbaluce</u>
Appellation	Caluso
Region	<u>Piemonte</u>
Country	<u>Italy</u>
Colour	White
Alcohol	13%
Score	15.5
	2023
	-
When to drink	2024
Published on	12 Jan 2024
Date tasted	12 Jan 2024

Reviewer

Tamlyn Currin