



## Erpacrife Metodo Classico Bianco

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**Winery:** Erpacrife

**Category:** Wine – Sparkling – White

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

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

**Winery established:** 1999

**Feature:** Conventional



## Product Information

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**Soil:** Clay and marl

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

**Tasting Note:** Erpacrife Bianco is crisp, sparkling Italian wine in it's the special class. A mixture of the four classic Piedmontese white grapes cortese, erbaluce, timorasso and of course moscato gives the wine an incomparable balance.

**Alc:** 13 %

## Producer Information

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The name Erpacrife comes from the initials of it's four creators: **Erik Dogliotti, Paolo Stella, Cristian Calatroni** and **Federico Scarzello**. They created the brand " **Erpacrife**" 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. The first vintage, 2000, came into circulation at the end of 2003. There were only 500 bottles. Erpacrife 2009 produced in five thousand bottles - in the midst, ten years of experiments, problems, determination and successes.

The project began with Nebbiolo and has since expanded to include an incredible Bianco metodo classico and very rare metodo classico Moscato.

The vineyard is located in Castagnole Lanze in Langhe-Piemonte, 1000 feet above sea level.