



Erbavoglio Colline Novaresi Bianco DOC

Made from Erbaluce, a native local grape, fermentation takes place at a very low-temperature fermentation, which protects the integrity of the grapes and leaves us with a fragrant, fresh, easy-drinking wine with excellent acidity, minerality and persistence. A great aperitif or partner for light dinners.

Wine exported to: USA

Most recent awards

WINE ENTHUSIAST: 90

JAMES SUCKLING: 90

WINE ADVOCATE: 88

Grape Varieties: 100% Erbaluce

Fermentation container: Stainless steel

Malolactic fermentation:

Aging containers: Stainless steel

Aging before bottling: 5 months

Aging in bottle: 1 month

Closure: Natural cork



Organic: Sustainable Farming

Vineyard name: Maretta

Vineyard location: From the estate-owned vineyard Maretta, located

in Ghemme

Vineyard size: 4 hectares (10 acres)

Soil composition: Fluvial/Alluvial and clay

Vine training: Guyot

Altitude: 260 to 300 meters (853-984 feet) above sea level

Exposure: Mainly Southwestern

Years planted: 2000-2008

Total yearly production (in bottles): 35,000



Tasting Notes and Food Pairings

Tasting notes: Pale straw-yellow with greenish hues and fruity,

fragrant notes of citrus. Fresh-tasting and pleasant

with a dry, clear, finish.

Serving temperature: Best served at 6-8 °C (42.8-46.4 °F)

Food pairings: Excellent with prepared fish or other medium-

weight dishes.

Aging potential: 1-2 years

Alcohol: 12.4%

Winemaker: Mattia Donna

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