



Vine grower in Canavese

The excellence

Tradition, respect and personality live together in our wines. High quality bottles with elegant touch: this is what pleasure means to us!





The vineyard

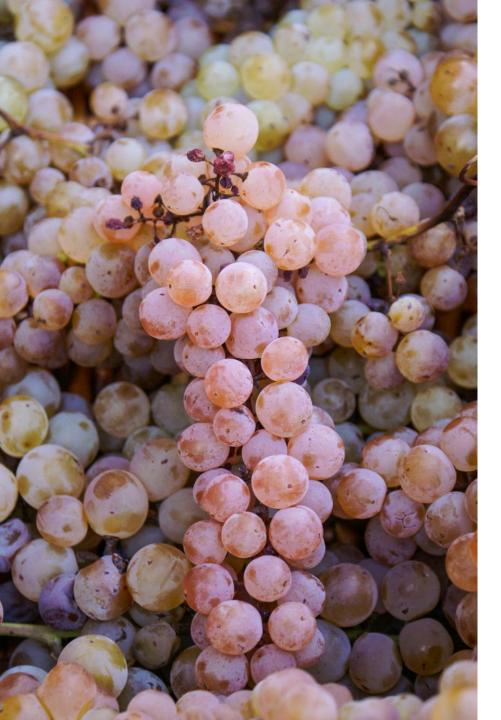
Four Orsolani generations have taken care of the cellar since 1894: a history of almost 120 years that can be summarized in four words: seriousness, respect, work and territory. Today our family is dedicated solely to the production of wines and sparkling wines obtained almost exclusively from our vineyards located in the most classic areas of production. The Orsolani winery produces about 150,000 bottles of which more than 90% is represented by the Erbaluce grape, the true family love. The winery is a member of the Grandi Cru d'Italia Committee, an association that gathers together all those companies that, with care and dedication, treasure their production and cultivation areas.





Canavese territory

- The landscape is rich of castles, country seats, ancient churches and sanctuaries, beautiful art nouveau villas surrounded by breathtaking nature of superb mountains, charming lakes, mild hills and open planes. Canavese is the name of this area, a territory of 120 communes.
- In Canavese the cultivation of vine started very long ago, even before Roman legions of Terenzio Varrone conquered the area defeating Salassi, the native people of the region. This ancient agricultural tradition stems from two main factors:
 - 1) a hill country formed during the ice age with smooth morainic hills; the ground crust is the same superficial layer of the mountains of Valle d'Aosta, pushed down by glaciers flow: the ground is rich in minerals as sand and rocks shaped during the rolling down;
 - 2) a very mild climate with an average annual temperature slightly under 13 degrees: in August, the key month for grapes ripening, it may increase up to 25 degrees.



The Erbaluce

- Erbaluce is the peculiar vine of the territory. From Greek origin it grows the best in this area. Erbaluce shows characteristics of good strength and a very low basal fertility. Cluster size is average; the shape is cylindrical and elongate. Grapes are spherical with thick skin; at ripening the colour nuance is gold if properly exposed to the sunlight.
- Since 2009 the name Erbaluce di Caluso, was certified and protected worldwide, recognizing the geographical identification. We are very proud of this legal achievement as this vine is now viewed all over the world as symbiotic with the land.
- Thanks to the peculiar characteristics of the vine we produce some structured white wines, some top class sparkling wines and undisputed quality raisin wines.

La Rustia erbaluce di caluso docg

Type	Dry White Wine
Grape Variety	100% Erbaluce autochthonous from Greek origin.
Characteristics:	Pale yellow with light yellow shades. Nose: Quite strong fragrance, sage mixed with aromatic herbs, and with very pleasant fruity notes of fresh white peach and ripe grapefruit. Palate: Serious, consistent, very persistent with a pleasant mineral finish. Very good with rice, fish, fresh shellfish and vegetable La Rustia refers to the strict grape selection, we only choose Erbaluce grapes from hill vineyards with a final golden colour. The unique personality of this wine comes from the strict grape selection and maniacal care for details in any vinification phase.



Cuvèe Tradizione erbaluce di caluso metodo classico docg

Туре	Sparkling Classic Method
Grape Variety	100% Erbaluce autochthonous from Greek origin.
Characteristics:	Colour: Bright yellow, very fine and elegant perlage. Nose: aroma of delicate aromatic herbs, aniseed and light crust of bread from the long lasting on yeasts. Palate: High-density, full body, mineral and savory, extra-brut dosage. It is a gastronomic sparkling wine. The tradition to do sparkling with the erbaluce grape was born in the 1968 th in our Cellar,, and yet now, after 50 years we are fully convinced that erbaluce grapes are a perfect variety to produce great white sparkling wines (Classic Method).



Sulè erbaluce di caluso docg sweet

Туре	Passito Sweet Wine
Grape Variety	100% Erbaluce autochthonous from Greek origin.
Characteristics:	Colour: Dark golden yellow with significant sunset orange highlights. Nose: Sweet and sunny aroma; tones of overripe fruits, apricots, plums and figs; a light oxidation enhances liquorice root, saffron and sun-dried white figs. Palate: Pleasant viscosity and tones of golden apple and tangerine, with a finish supporting by the "freshness", instead the strong sapidity work for the balancing of the sweet component in this wine. This ancient wine mixes the old Roman tradition to make dry the grapes and our ability to make and aged this wonderfull wine.





- Sulè, Erbaluce di Caluso Passito, 1998, DOC
- Sulè, Erbaluce di Caluso Passito, 2004, DOC
- La Rustìa, Erbaluce di Caluso, 2009, DOC
- La Rustia, Erbaluce di Caluso, 2010, DOCG
- La Rustia, Erbaluce di Caluso, 2011, DOCG
- La Rustia, Erbaluce di Caluso, 2012, DOCG
- La Rustia, Erbaluce di Caluso, 2013, DOCG
- La Rustìa, Erbaluce di Caluso, 2015, DOCG
- La Rustia, Erbaluce di Caluso, 2019, DOCG



- La Rustia, Erbaluce di Caluso Passito, 1994, DOC
- Sulè, Erbaluce di Caluso Passito, 1995, DOC
- Sulè, Erbaluce di Caluso Passito, 1996, DOC
- Sulè, Erbaluce di Caluso Passito, 1997, DOC
- Sulè, Erbaluce di Caluso Passito, 2000, DOC
- Sulè, Erbaluce di Caluso Passito, 2001, DOC
- Sulè, Erbaluce di Caluso Passito, 2004, DOC
- Sulè, Erbaluce di Caluso Passito, 2006, DOC
- Sulè, Erbaluce di Caluso Passito, 2007, DOC
- Sulè, Erbaluce di Caluso Passito, 2008, DOC
- Sulè, Erbaluce di Caluso Passito, 2009, DOC
- Sulè, Erbaluce di Caluso Passito, 2010, DOCG
- Sulè, Erbaluce di Caluso Passito, 2012, DOCG





- Sulè, Erbaluce di Caluso Passito, 2009, DOC
- Sulè, Erbaluce di Caluso Passito, 2010, DOCG
- Caluso Spumante Cuvée 1968, 2010, DOCG
- Caluso Spumante Cuvèe 1968, 2013, DOCG



• La Rustìa, Erbaluce di Caluso, 2014, DOCG



- Cuvèe Tradizione, Erbaluce di Caluso, Spumante Met. Classico, 2007 DOCG
- Cuvèe Tradizione, Erbaluce di Caluso, Spumante Met. Classico, 2011 DOCG
- Cuvèe Tradizione, Erbaluce di Caluso, Spumante Met. Classico, 2015 DOCG
- Sulè, Erbaluce di Caluso Passito, 2012 DOCG
- La Rustìa, Erbaluce di Caluso, 2019, DOCG



Ecofriendly prize 2013, 2014, 2015, 2017, 2018



Golden Star of 2018 Guide

 Vintage, Erbaluce di Caluso DOCG 2014



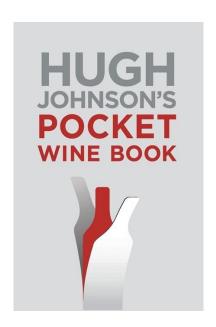


• Sulè, Erbaluce di Caluso Passito, 2009, DOC

- La Rustìa, Erbaluce di Caluso, 2016, DOCG
- La Rustìa, Erbaluce di Caluso, 2018, DOCG



 Cuvèe Tradizione, Erbaluce di Caluso Spumante Millesimato



- La Rustìa, Erbaluce di Caluso, DOCG
- "Believe me the best wine as good as anything in France"



