

## THE STORY

WINERY LOCATION: Canavese, Piemonte, Italy

NAME OF VINEYARD: Pergola trained vines planted

in the 1980's.

GRAPES: Predominately Barbera (~70%) co-

fermented with Freisa. Depending on vintage, Nerreto

and/or Bondarda may be added.

**DESIGNATION:** Canavese Rosso DOC

**VINEYARD SOURCES:** Canavese

VINEYARD ALTITUDE: 300-320 m above sea level

**AGE OF VINES:** Around 40 years old .

**SOIL:** Morgaine-gravel soils rich in fossils

**SKIN MACERATION TIME:** 7 days

**FERMENTATION + AGING:** Different grape varietals are harvests at the same time. The grapes are macerated for 7 days with delestage and pumping over. Grapes undergo malolactic fermentation in neutral wood for 9 months, aged in bottle for 6

months.

**ANNUAL PRODUCTION:** 4,500 bottles each vintage

## **ADDITIONAL TECHNICAL INFORMATION:**

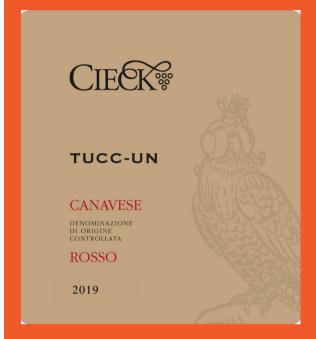
Stabilization agents: Bentonite Clay

Yeast utilized: Native Environmental Yeast



SUSTAINABLE





Nearly all of the grapes produced are the ancient, native grape, Erbaluce. The rest of the grapes produced with in the 13 hectre estate include Nebbiolo, Barbera, Neretto and Freisa. The uniqueness of the estate is not only the specific terror, but the pergola style wine growing method which creates beautiful canopies of grapes over the land.

Established in 1985 with a hobbiest intention to make sparkling wine. The founder of Cieck, Remo, traveled to France to learn the craft of sparkling wine. When he returned, he established the estate and harvested the first fruit of the fruit of the land, 2500 bottles of sparkling Erbaluce.