

CANAVESE - PIEMONTE

CIECK

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 harvested at the same time. The grapes are macerated for 7 days with destage 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

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SELECTIONS

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CANAVESE

DENOMINAZIONE
DI ORIGINE
CONTROLLATA

ROSSO

2019



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 hobbist 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.