



THE STORY

- WINERY LOCATION:** Caluso, Piemonte, Italy
- NAME OF VINEYARD:** Pergola trained vines planted in 1980 and 1985.
- GRAPES:** 100% Erbaluce
- DESIGNATION:** Erbaluce di Caluso Spumante DOCG
- VINEYARD SOURCES:** Caluso
- 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:** None
- FERMENTATION + AGING:** Grapes undergo a soft pressing, and then enter a temperature controlled fermentation. The wine then goes into the bottle for secondary fermentation for at least 24 months on the lees, after which bottles are hand riddled and eventually disgorged. Wine is then aged for an additional 6 months. In whole, wine is aged for 36 months.
- ANNUAL PRODUCTION:** 15,000 bottles each vintage
- ADDITIONAL TECHNICAL INFORMATION:**  
 Stabilization agents: Bentonite Clay  
 Yeast utilized: Native Environmental Yeast



S U S T A I N A B L E



SELECTIONS



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 hobbieist 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.