

CALUSO - PIEMONTE



THE STORY

WINERY LOCATION: Caluso, Piemonte, Italy

NAME OF VINEYARD: Pergola trained vines planted in the 1970's and 1980's.

GRAPES: 100% Erbaluce

DESIGNATION: Erbaluce di Caluso DOCG

VINEYARD SOURCES: Caluso

VINEYARD ALTITUDE: 300-320 m above sea level

AGE OF VINES: Around 40-50 years old .

SOIL: Morgaine-gravel soils rich in fossils

SKIN MACERATION TIME: 48 hours

FERMENTATION + AGING: Grapes are picked 2 weeks left on the vine after the rest of the grapes are harvested. Grapes are then left to macerate for 48 hours and then pressed. They are aged in stainless steel tanks to complete fermentation. The wine matures on lees in medium-toasted oak tonneaux, using the battonage technique. The wine is aged in bottle for 8 months and in bottle for 12 months.

ANNUAL PRODUCTION: 4,000 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



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Erbaluce di Caluso

*Denominazione
di origine controllata
e garantita*

2020



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.