

CANAVESE - PIEMONTE

CIECK

THE STORY

- WINERY LOCATION:** Canavese, Piemonte, Italy
- NAME OF VINEYARD:** Pergola trained vines planted in 1990 and 2010
- GRAPES:** 100% Nebbiolo
- DESIGNATION:** Canavese di Nebbiolo
- VINEYARD SOURCES:** Savoy region
- VINEYARD ALTITUDE:** 320 m above sea level
- AGE OF VINES:** 20 year on average
- SOIL:** Morgaine-gravel soils rich in fossils
- SKIN MACERATION TIME:** 20 days
- FERMENTATION + AGING:** Malolactic fermentation and refinement in hl barrels for 18 months. Bottle aged for six months thereafter.
- ANNUAL PRODUCTION:** 3,500 bottles each vintage
- ADDITIONAL TECHNICAL INFORMATION:**
Stabilization agents: Bentonite Clay
Yeast utilized: Native Environmental Yeast



SUSTAINABLE

ORIGEN

SELECTIONS

CIECK

SUST

CANAVESE

DENOMINAZIONE
DI ORIGINE
CONTROLLATA

NEBBIOLO

2018



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.