



THE STORY

WINERY LOCATION: Caluso, Piemonte, Italy

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

GRAPES: 100% Erbaluce

DESIGNATION: Erbaluce di Caluso DOCG

VINEYARD SOURCES: Caluso

VINEYARD ALTITUDE: 300-320 m above sea level

AGE OF VINES: Oldest vines up to 50 years.

SOIL: Morgaine-gravel soils rich in fossils

SKIN MACERATION TIME: None

FERMENTATION + AGING: Fermentation in low temperature for 21 days. The wine then spends 4 months in stainless steel.

ANNUAL PRODUCTION: 25,000 bottles each vintage

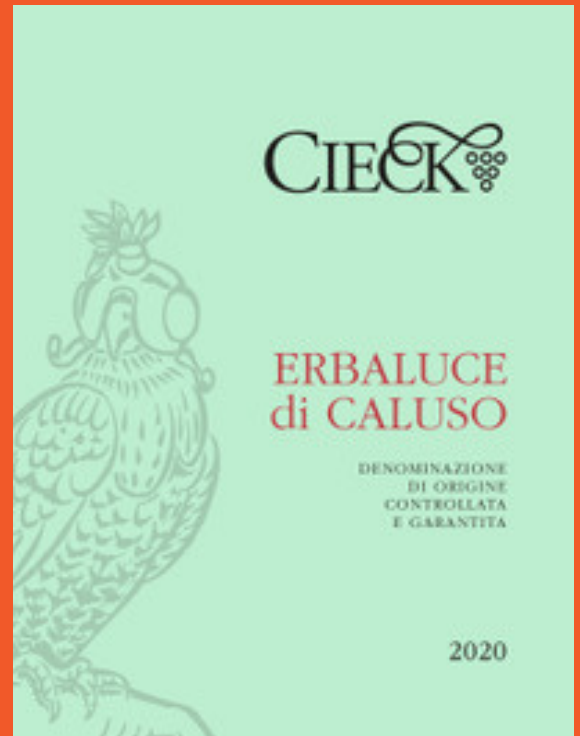
ADDITIONAL TECHNICAL INFORMATION:

Stabilization agents: Bentonite Clay

Yeast utilized: Native Environmental Yeast



S U S T A I N A B L E



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.



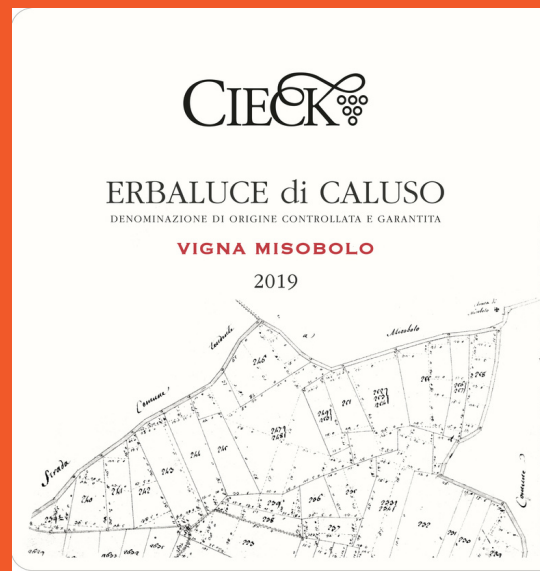
THE STORY

- WINERY LOCATION:** Caluso, Piemonte, Italy
- NAME OF VINEYARD:** Pergola trained vines planted predomently in the 1970's and early 1980's.
- GRAPES:** 100% Erbaluce
- DESIGNATION:** Erbaluce di Caluso DOCG
- VINEYARD SOURCES:** Misobolo di San Giorgio Canavese
- VINEYARD ALTITUDE:** 320 m above sea level
- AGE OF VINES:** Oldest vines up to 50 years.
- SOIL:** Morgaine-gravel soils rich in fossils
- SKIN MACERATION TIME:** None
- FERMENTATION + AGING:** Grapes undergo an initial temperature controled fermentation; 12 months in stainless steel under fine lees, and bottled. In bottle aging for six months to follow.
- ANNUAL PRODUCTION:** 16,000 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

#familywinery #highaltitudewine #erbaluce



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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.

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



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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.

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



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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 terroir, 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.



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



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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



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