

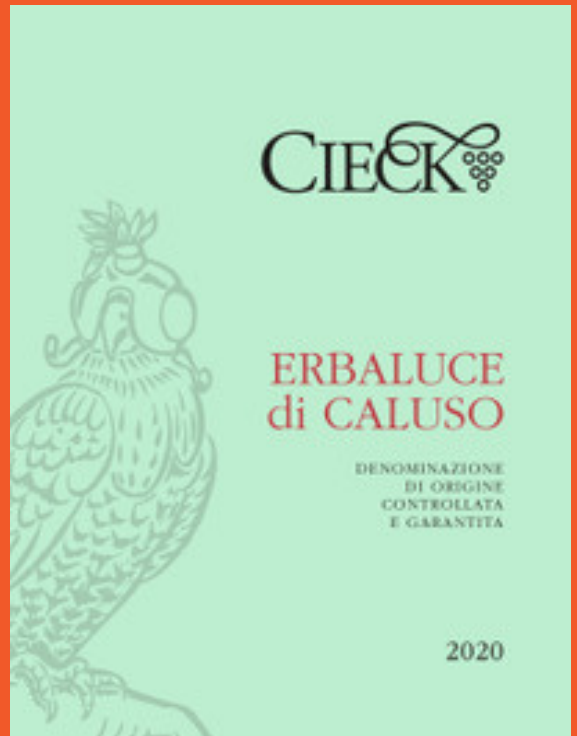


THE STORY

- 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.