

# CIECK

## ERBALUCE DI CALUSO

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*Yellow straw with greenish highlights in color. Bright notes of starfruit and honeydew on the palate. Light bodied and refreshing with yellow fruit and mineral note on the palate.*

**Color:** White

**Area of Production:** Canavese, Piedmont

**Variety:** 100% Erbaluce

**Age of Vines:** 25 years

**Soil:** Morainic, sand and rocks with a small amount of clay

**Elevation:** 320 meters

**Farming Practices:** Practicing organic

**Fermentation:** Whole cluster pressing, 14 days fermentation in stainless steel, no malolactic fermentation

**Aging:** 4 months on the lees, 2-4 months before bottling

**Production:** 20,000 bottles/year