

# CIECK

## 'SAN GIORGIO' ERBALUCE DI CALUSO



*Yellow straw with green highlights in the glass. Fresh and mineral on the nose with yeasty notes. Full bodied on the palate with fine and persistent perlage.*

**Color:** Sparkling white

**Area of Production:** Canavese, Piedmont

**Variety:** 100% Erbaluce

**Age of Vines:** 30 years

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

**Elevation:** 320 meters

**Sparkling Wine Method:** Traditional

**Farming Practices:** Practicing organic

**Fermentation:** Whole bunches gently pressed and fermented in a temperature controlled vessel, 2nd fermentation in the bottle

**Aging:** 24 months on the lees before disgorgement, 6 more months in the bottle

**Production:** 12,000 bottles/year