

# CIECK

## “TUCC-UN” CANAVESE DOC ROSSO

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*Deep ruby red with purple highlights. Intense aromas of fresh red fruit and a touch of forest floor. Juicy on the palate with well structured tannins and a touch of spice.*

**Color:** Red

**Area of Production:** Canavese, Piedmont

**Variety:** 70% Barbera, 20% Freisa, 10% Neretto di San Giorgio

**Age of Vines:** 20 years

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

**Elevation:** 350 meters

**Farming Practices:** Practicing organic

**Fermentation:** All grapes are harvested at the same time and co-fermented in stainless steel with 10 days skin maceration, malolactic fermentation in neutral barriques

**Aging:** 9 months in neutral barrique, 3 months in the bottle

**Production:** 3,700 bottles/year