

Azienda Agricola Cieck

ALLADIUM

ERBALUCE DI CALUSO DOC PASSITO



The most ancient and traditional product in our land is certainly the dessert wine made from dried erbaluce grapes. It was once made to celebrate special occasions that had to be remembered in the future, because of the sacrifice and effort required.

This particular kind of wine in fact has very low production yields and an extremely long shelf life.

The winemaking process begins in the vineyard, where the best bunches of erbaluce grapes are selected at harvest time. After hand picking, the clusters are hung one by one on special supports in a ventilated room, according to a local, ancient tradition. The hanging process allows the grapes to dry naturally and prevents the attack of mold and harmful bacteria without obstructing the development of noble rot.

In March, the dried bunches undergo the de-stemming process, carried out by hand to permit further evaluation and selection of the grapes. The selected grapes are gently pressed in a small wooden grape crusher, the must is decanted and fermented with the addition of selected yeasts.

The Alladium passito then ages in small oak barrels for three years, then rests in the bottles for a six month period for further maturation.

Grapes

100% erbaluce

Colour

Bright ancient gold.

Nose

Intense, with hints of raw honey and candied lemon. Aromatic and musky, with just a touch of oak barrel wood. Open, continuous and homogeneous.

Palate

Sweet and fresh to the palate. It opens to wood sensations, as detected by the nose. Full bodied, with a firm structure. Fairly warm, it yields a velvety, not heavy feel, with a pleasant, fresh finish.

Food Pairings

It pairs well with confectionery, nuts, and also with blue cheeses, terrines and patés. It is a renowned "meditation wine". Try it also chilled, as an aperitif.