

Azienda Agricola Cieck

ERBALUCE

ERBALUCE DI CALUSO DOCG



This wine is simply called Erbaluce as it represents the most straightforward expression of our erbaluce grapes.

Aiming to preserve the fruity sensations at their best, the bunches are pressed whole, then the pips, stems and skins are immediately removed.

The must is then cold fermented so that the aromatic and flavour compounds, typical of the fruit, are not lost.

After a few months in stainless steel tanks, the wine is bottled at the beginning of spring, the year after harvesting.

Grapes

100% erbaluce

Colour

Pale straw colour, with greenish tinges.

Nose

Lively and fresh, fruit sensations well integrated with the firm structure of the wine.

Palate

Young, crisp with firm acid structure and strong, pleasant fruity sensations.

Food Pairings

Excellent with fish in general and all the Piedmontese appetizers.