

Azienda Agricola Cieck

SAN GIORGIO

ERBALUCE DI CALUSO DOC SPUMANTE BRUT METODO CLASSICO MILLESIMATO



San Giorgio metodo classico was the first wine produced and marketed by our winery back in 1985.

San Giorgio results from the challenge of applying the traditional method of Champagne making to erbaluce grapes.

Our most fresh and integer grapes first undergo whole bunch pressing, then the must is cold fermented and clarified.

The wine is then bottled and selected strains of yeast are added in order to start the process of bottle re-fermentation.

The wine rests on its lees for a period of 36 months, then the bottles are cleaned and filled up.

After a further bottle maturation of six months, the Spumante San Giorgio is ready to be uncorked.

Grapes

100% erbaluce

Colour

Pale straw-yellow with light-green tinges.

Mousse

Fine and persistent bubbles sustain a bright-white ethereal mousse.

Nose

Fruity, with characteristic bread-crust aroma and rich with floral sensations.

Palate

Full, harmonic, rich of freshness, with a good acidic structure but not sharp, good aftertaste, slightly aromatic, with the right persistence.

Food Pairings

Perfect aperitif, excellent whole meal wine, especially with fish, white meat and vegetables dishes.