

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.