

Azienda Agricola Cieck

# CIECK ROSSO

CANAVESE DOC ROSSO



Cieck Rosso is a modern interpretation of the wines that were traditionally produced in our area in the past.

Both wines and vineyards were rarely single varietal.

People would better choose a mixture of grapes that could give a good harvest every year and a nice, harmonious wine.

We harvest the different grapes varieties almost at the same time.

The grapes are de-stemmed and the grapes are then left to soak. Wine-making occurs according to the traditional "cappello emerso" technique.

The wine then ages in oak barrels for 12 months and is bottled about 18 months after harvesting. Cieck Rosso then fines in bottle for 6-8 months.

## **Grapes**

60% barbera, 20% neretto di San Giorgio, 20% freisa

## **Colour**

Deep ruby red with definite purple tinges.

## **Nose**

Intense, rich in ripe fruits sensations, with memories of plum and berries, fragrant with a definite vanilla memory and a subtle background of oak barrels.

## **Palate**

Warm, dry, with good structure and a lingering aftertaste; the sweet vanilla oak, the light spicy note and the memories of caramel and licorice combine, adding strenght.

## **Food Pairings**

Wonderful with salami, red meat and game. Excellent with seasoned cheese, especially Piedmontese goat milk cheese.