

**Azienda Agricola Cieck**  
**Erbaluce di Caluso DOCG**  
**Piedmont, Italy**



Varietal	<b>Erbaluce di Caluso</b>
Vintage	2014
Soil	A sandy - gravel nature.
Trellising	Pergola canavesana training system
Altitude	320 meters above sea level
Direction	South/southwest
Yield /hectare.	9000 kg/ha.
Viticulture	Hand picked in mid September, pressed whole to enhance the varietal character
Fermentation	Stems, skin and seeds are removed after pressing. The must ferments in stainless steel tanks under temperature control to preserve the delicate fruity characteristics of the wine. Racked several times and cold stabilization, then bottled the following spring.
Ageing	Best within 24 months
Residual Sugar	1.7 g/L
Acidity	6.42 g/L
Sulfites	.144mg/L