

AZIENDA AGRICOLA CIECK

VIGNA MISOBOLO

ERBALUCE DI CALUSO DOCG



This is the cru of Erbaluce, Casa Cieck's most cherished vineyard. A historic vineyard that is over 50 years old and embraces the hill of San Giorgio, 320 metres above sea level. It was one of the first vineyards that Remo planted with exclusively white grapes. This was in the 1970s: at the time, he was mayor of the town and wanted to set a good example. It is a particular system, a double pergola, which allows good exposure of the bunches and low yields. Misobolo is a historic placename in the village: it is home to the Sanctuary of the Madonna del Misobolo, a place loved by many Canavese people. Teresa Belloch, opera singer and muse of Gioachino Rossini, is buried there

The grapes are cooled overnight, before being destemmed and pressed. The must is left to settle and then undergoes temperature-controlled fermentation in steel tanks. This is followed by about 12 months in the tank on fine lees, during which the wine matures and stabilises. It is bottled at the end of summer and spends six months resting in the bottle, so that it can express the grape's most mineral sensations

The vineyard

The reference vineyard of our estate is located next to the hill where the sanctuary of Misobolo rises, guaranteeing excellent exposure and shelter from winter frosts. The vineyard covers an area of almost two hectares and is planted with about 4000 Erbaluce vines. The vine training system used is the double high pergola and dates back to the 1970s. The altitude is 320 m above sea level and the exposure is south, south-westerly

Grapes

erbaluce

Colour

straw yellow with greenish highlights.

Bouquet

fragrant, with notes of pear and hawthorn, accompanied by a lingering mineral sensation

Palate

structure and potency, together with body and acidity, create a perfect balance. The finish is dominated by a savoury aftertaste.

Food Pairings

Excellent with fish, thanks to its crisp, dry taste, but also worth trying with vegetables and mild cheeses. Serve at 10-12°C.