

CIÙ CIÙ



Piceno

*Denominazione
di Origine Protetta*

Bacchus

2015

WHERE
ITALY

WHAT
RED

WHEN
DAILY

CIU CIU 'BACCHUS' ROSSO PICENO

Local gadfly so charming, no one cares whence their ear is talked right off.

CIÙ CIÙ
AZIENDA VITIVINICOLA OFFIDA



CONCEPTUAL DOPPELGÄNGER

For the eagle-eyed or those with a sharp memory - I might have called other wines 'easy buttons'. That said, this is not an easy button, it's a 'pulsante facile' - that's easy....I was going to insult your intelligence. I'll stop. You get it, right? Super lovely local hero - terroir driven free hug giver, on any night you wish. This wine thing does not have to be hard, or geeky or challenging - sometimes it's just so damn easy, you gotta pour a glass and compliment your easy confidence and enjoy your knowledge of simple greatness.

WINEMAKER Massimiliano
Bartolomei

REGION Marche, Piceno

GRAPE VARIETY Sangiovese,
Montepulciano

SOIL Clay based, with local
Faleria stone bedrock

AGE OF VINES Planted 2000-
2010

PRODUCTION 180,000 bottles

VITI VINI Certified organic, de-stemmed, pre-fermentation maceration at cool temperatures. Fermentation in stainless steel with daily punching down for a delicate extraction. Maturation for 6 months in stainless steel and 3 months in bottle prior to release.

PRODUCER The Ciù Ciù farm was founded by Natalino and Anna Maria Bartolomei in 1970. Today, their sons, Massimiliano and Walter are carrying on the tradition of their parents with unparalleled passion and

enthusiasm. The estate is comprised of 150 hectares in the heart of the Piceno Hills in the Marche, just a few kilometers from the splendid medieval town of Offida. The Bartolomei family is committed to tradition and hold the conviction that wine should be the most authentic expression of the land. As such, all practices demonstrate the utmost respect for the natural wine-growing ecosystem and the estate is certified organic since the early 1990's.

communal brands



CLASSIC WINE FOR MODERN PEOPLE