



WHERE
ITALY

WHAT
WHITE

WHEN
DAILY

CIU CIU 'MERLETTAIE' PECORINO

High fives fish fervently.

CIÙ CIÙ
AZIENDA VITIVINICOLA OFFIDA



CONCEPTUAL DOPPELGÄNGER

This is a surfing sheep. Famous on the shores of the Adriatic, Salvatore (as he is called) can walk into any seaside bar and not pay for a drink all night. Women find him irresistible. Outside of his ability to surf and look damn cool on the beach, Sally (as his friends call him) keep his diet completely veggie and bio dynamic. He is a modern dude with a light appearance and a surprising bite if riled. Sally is the ultimate turf and surf and he gets along swimmingly with his finned friends. All around superb individual.

WINEMAKER Massimiliano Bartolomei

REGION Marche, Offida

GRAPE VARIETY Pecorino

SOIL Clay based, with local Faleria stone bedrock

AGE OF VINES Planted around 1995

PRODUCTION 80,000 bottles

VITI VINI Certified organic, hand harvest, cold maceration of whole bunches in stainless steel under CO2 for 5-7 days. Gentle pressing and naturally decanted into 15-25hl botti where it ferments naturally. Aged on lees for 5-6 months. Minimal SO2. Merlettaie is the name of elderly women of the town of Offida that make lace. The name is therefore an homage to this local artisan tradition.

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.

