

Ciao!Ciao!

Sparkling Red Wine - - - - - 11% ABV Vintage 2021

GRAPE	Steuben
REGION	Inakadate, Aomori

WINEMAKERS: *Hiroataka Meguro*

ABOUT THE WINE:

BOTTLES PRODUCED: 1,934

— Ciao! Ciao! is a vivid, dry red pét-nat made from 100% Steuben grapes grown in Aomori. Steuben is a grape variety originally developed in New York, known for its natural tolerance to mildew and for its equal complexity both as a wine grape and a table grape. It's now quite common in Aomori Prefecture.

Crafted in the same tank as their “Piacere!” cuvée, this version uses the must left after free-run juice, undergoing extended skin and seed contact to extract deeper color, tannin, and flavor. After the wine for Piacere! is drained away, a portion for Ciao!Ciao! is allowed to macerate for a further 15 days. The higher ratio of skin to juice allows for a grippier extracted texture and fuller color.

The result is a lightly sparkling red wine with a hazy ruby hue, lively bubbles, and a distinct savory edge. Aromatics lean into bright hibiscus, raspberry, and blood orange, with subtle herbal and petrichor notes. On the palate, it's medium-bodied, dry, and vibrant with fine tannins, fresh acidity, and an umami-rich finish. The sparkle is gentle, allowing the structure and fruit to shine, and the wine evolves beautifully over time—even after opening, it remains expressive for days as it settles into a still red and notes of fennel and blood orange start to shine through. With just 11% alcohol, it's versatile and food-friendly, pairing well with grilled meats, charcuterie, takoyaki, mushrooms, or rich vegetarian fare. Bold yet playful, Ciao! Ciao! is a soulful, unconventional red meant to be enjoyed with both curiosity and joy.



PRODUCER

Fattoria AL FIORE

Kawasaki-machi, Miyagi Prefecture

GROWING REGION

