

GIOVANETTO AZIENDA AGRICOLA

CANAVESE NEBBIOLO



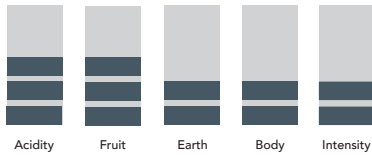
Grape Varieties
100% Nebbiolo



Designation
Canavese DOC



Type
Dry, red wine



Appearance
Pale garnet with orange rim

Nose

Strawberry, raspberry, stewed tomato, chocolate, peat, and clove.

Taste

Youthful, fruitier Nebbiolo with red cherry, mint, dry leaves, and nutmeg. Very little oak.

Pairing

Milk-fed veal, red sauce pastas, Fontina or aged Pecorino cheeses, duck, prosciutto.



Soil

Morainic; mostly sand, with some silt and clay.

Aspect

Vineyards planted between 300 and 350 meters elevation, with a south to southwestern aspect.

Fermentation

Temperature controlled fermentation in steel for 15-20 days.

Aging

1 year in 500 litre French Durmast barrels then bottled and aged another six months before release.

Alcohol

13.5%

Awards

Double Gold

Concours d'Vin Wine Competition



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