

GIOVANETTO AZIENDA AGRICOLA

SOGNO D'AN PIOLE

2016



Grape Varieties

Nebbiolo, Neretto Gentile,
Neretto Nostrano,
Vernasa dal Picul Rus



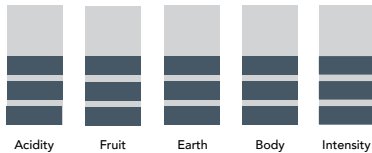
Designation

Canavese DOC



Type

Dry, red wine



Appearance

Medium ruby

Nose

Plum blossoms, green peppercorns,
black cherry, red plum, violets,
chocolate, and blueberry.

Taste

Chocolate and unripe cherry. Softer
than straight Nebbiolo.

Pairing

Pasta with braised meat sauces,
sausages, barbecue, burgers,
smoked meats, and roast chicken.



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%



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