

GIACOMETTO BRUNO

CANAVESE NEBBIOLO

2012



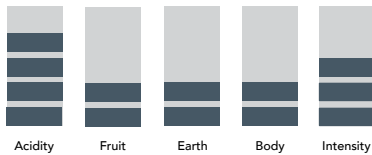
Grape Varieties
100% Nebbiolo



Designation
Canavese DOC



Type
Dry, red wine



Appearance
Medium garnet
with orange rim

Nose

Medium intensity nose of wild cherry, smoke, porcini, Laurel, coffee grounds, wet pipe tobacco, eucalyptus, raspberry and balsamic

Taste

Sour cherry with mellow tannin and classic seamless structure

Pairing

Dry-aged duck breast with cipollini onions, mushroom pizza or wild rice



Soil

Sandy gravelly soils. Acidic and poor in nutrients.

Fermentation

The harvested grapes are immediately transported to the winery. Fermentation takes place in steel tanks for 15-20 days.

Aging

The wine is aged in larger format oak barrels for approximately one year. After bottling, it is then aged another 6 years before release.

Alcohol

14%



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