

ROBERTO CROSIO



GEMINI

CANAVESE

denominazione di origine controllata
(controlled denomination of origin)

NEBBIOLO

Morainic hills microclimate and terroir give an original personality to this fine and elegant nebbiolo. It appears garnet coloured with orangey sparkle. The smell calls to mind cinnamon, spices, liquorice, violet and underwood. The variety of flavour and the gentle tannin create good sensations and leave a final taste of gianduja chocolate.

Grape variety: Nebbiolo

Breeding system: guyot **Vineyard age:** 10-15 years

Altitude: 320-330 m a.s.l.

Soil: morainic, with graveled debris and sand **Harvest:** by hand in crates

Winemaking and aging: crushing-destemming of the grapes, 20 days fermentation on grape skins with selected yeasts at a controlled temperature of 26-28°C. Soft pressing followed by aging in French oak barrels for 12 months. Bottling in summer. Final aging in bottle for at least 6 months.

Serving temperature: 16-18°C

Matching: perfect with savoury salami, speck and salt meat. Good with tagliatelle with game sauce, lamb, red wine fillet and game meat.



Azienda Vitivinicola Roberto Crosio
Via Roma, 75 (SS 26) Candia Canavese (TO) Italy
Tel: +39 339.8636004 +39 011.9836048 info@cantinecrosio.it

www.robortocrosio.it