GIOVANETTO
Azienda Agricola

Canavese DOC Nebbiolo



Grape Variety: Nebbiolo

Wine-making: Delicate crushing and stalk removal, fermentation in steel tanks for about 15-20 days at controlled temperatures; About one year passage in 500 liters French durmast barrels; Bottled wine improves further in bottles for at least 6 months before sale

Alcohol content: 14%

Total acidity: 6.50 g/l

Residual sugars: <1.0 g/l

Organoleptic features:

Color: Vivid garnet-red

Fragrance: Intense - Floral, fruity, spicy, mineral notes

Taste: Delicate, harmonious - Confirms olfactory perceptions - Fresh, robust - Fine tannin Balanced, intense, persistent, fine

Canavese DOC Rosso



Grape varieties: Nebbiolo, Neretto, Vernassa Dal Picul Rus

Wine-making: Delicate crushing and stalk removal, fermentation in steel tanks for about 15-20 days at controlled temperatures - Bottled wine improves further in bottles for at least 6 months before sale

Alcohol content: 13.5%

Total acidity: 6.50 g/l

Residual sugars: <1.0 g/l

Organoleptic features:

Color: Intense ruby-red

Fragrance: Intense - Berries, black pepper spiced, floral notes

Taste: Dynamic, tasty, tempting freshness - Warm, persistent, balanced - Velvety tannins