

CANTINE CROSIO



CANAVESE denominazione di origine controllata ROSSO

This wine is a blend of Barbera and Merlot; this gives the juice an extra freshness which is mixed with the elegance of the well-ripened Merlot grape.

On the nose ripe fruit nuances can be detected together with some sweetish spices evolving with the time. On the palate it is medium in body and alcohol, mineral with a medium length. On the whole, this is a straight to the point wine which can be enjoyed as an aperitif, with pasta, meat or for a whole meal.

Grape variety: 75% Barbera - 25% Merlot

Vine training technique: guyot

Vines' age: 10 - 15 years

Location: Italy, north-west Piedmont, close to the Alps and Valle d'Aosta. The district is Torino.

Altitude of the vineyards: 350 meters a.s.l.

Exposure to sunlight: South / South-East

Production area: the grapes are grown on morenic soils at the foot of the Italian Alps, north-west of Piedmont (between Monte Rosa and Matterhorn).

Harvest: hand-made within the last week of September

Vinification: 7 days in stainless steel on the grapes' skins at an average temperature of 26° C.

3/4 months in the bottle before release.

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