

# BRUNO GIACOMETTO

## Canavese Nebbiolo DOC

The land where these Nebbiolo vines are cultivated features morainic soils from the Quaternary Period. These soils are typical of a subalpine zone known as the Canavese, which is centered on the town of Caluso. The soils are sandy and stony, composed of pebbles originating from the glacier on the Mont Blanc massif. They are rich in mineral salts and yield remarkable acidity and sapidity in the wines of the zone. The Indo-European Celtic tribes were the first to cultivate this vine in the area. The Nebbiolo is planted in the Madonna vineyard, an historical site that produces wine of such remarkable quality that Giacometto opted to plant it exclusively to Nebbiolo in 2005.

**Training style:** Guyot

**Vines per hectare:** 4,000

**Elevation:** 300-350 meters

**Variety:** 100% Nebbiolo (Michet, Lampia & Picotendro clones)

**Yield:** 10,000 kg/ha

**Enologists:** Dr. Gianfranco Cordero & Dr. Gianpiero Gerbi

**Agronomist:** Bruno Giacometto



## **Technique**

The harvested bunches are placed in ventilated crates and then destemmed prior to fermentation in stainless-steel tanks at controlled temperatures never exceeding 77°F. After approximately two months in contact with the skins and following the completion of spontaneous primary fermentation, the grapes are gently pressed in a pneumatic tank. The wine is subsequently racked into a single Gamba botte for one year; thereafter, it ages for an additional four or more years in stainless steel before being bottled unfinned and unfiltered.

The winery has been certified organic by ICEA since 2019.

**Qualities:** Opening notes of violet and tea give way to fine tannins, ripe raspberry and wild strawberry. Anchored by a salty, savory mid-palate, this wine finishes smooth and lifted with a dash of fresh mint.

**Production:** 3,000-5,000 bottles depending on vintage conditions

**Color:** ruby with hints of brick and granite

**Aroma:** classic notes of red cherry as well as black tea and wild blackberries

**Palate:** red cherry and ripe raspberry; dry and fresh; finishes with fine tannins and stony minerality

**Pairings:** everything from pasta through roast chicken to grilled meats

**Serving temperature:** 54-64° F

**ABV:** 14.0-14.5 % vol.

**Bottling:** cork from Mureddu Sugheri "IGEA Neutral Cork Enoplus" for maximum reliability and durability in a Rhine-style bottle

**Ageworthiness:** 8-10 years