

BRUNO GIACOMETTO

Canavese Rosato DOC

The plots where Giacometto's red grape varieties grow feature 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.

Training style: Guyot

Vines per hectare: 4,000

Elevation: 300-350 meters

Variety: Nebbiolo, Barbera, Neretto di Bairo, Freisa, Merlot

Yield: 10,000 kg/ha

Enologists: Dr. Gianfranco Cordero & Dr. Gianpiero Gerbi

Agronomist: Bruno Giacometto



Technique

The winery produced its first Rosato in 2019 using the five red grape varieties—Nebbiolo, Barbera, Neretto di Bairo, Freisa, and Merlot—planted across its estate vineyards. From this fruit, Giacometto vinifies both Spumante Metodo Classico and the still rosé detailed below.

The harvested bunches are placed in ventilated crates and stored for 4-5 days at 39°F, a process known as pre-cryomaceration. These crates enable the cold air to chill all the bunches without the occurrence of condensation. Pre-cryomaceration results in wines with a fresh fruit profile that are rounder, more balanced, and notably ageworthy. It also empowers Bruno to make minimal sulfur additions. The chilled grapes are pressed in a pneumatic tank and left in contact with the skins for 2-4 hours. Afterward, the grapes are pressed gently but continuously in order to achieve a cleaner must.

Alcoholic fermentation occurs spontaneously in temperature-controlled stainless-steel tanks at 61-63°F. The wine is subsequently racked to stainless-steel tanks, where it remains in contact with the fine lees. Tartaric stabilization is effectuated through cold precipitation, after which the wine is bottled.

The winery has been certified organic by ICEA since 2019.

Qualities: crisp, complex, silky

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

Color: dark raspberry-pink with ruby hues

Aroma: fresh notes of red cherry and bright red berries

Palate: Remarkably full and round with electric red fruit, a salty mineral vein, and a delicate hint of almond on the finish. A meditative Rosato that toes the line between rosé and a light, chilled red.

Pairings: antipasti, risotto, fish, pizza, white meats

Serving temperature: 46-50° F

ABV: 13.0-13.5 % vol.

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

Ageworthiness: 2-4 years