

# CANTINE CROSIO



## GEMINI

### CANAVESE NEBBIOLO denominazione di origine controllata

The Canavese area is Nebbiolo's ideal environment. Grown in these hills from time immemorial, it is in the land of origin that Nebbiolo expresses its qualities best, with elegance and finesse. The nose offers a delicate bouquet of smooth and pleasant flowers and red fruit. It opens slowly on the palate, but then unfolds quickly, showing its personality, good tannins, pleasant freshness and a truly mouth-filling finish.

**Grape variety:** 100% Nebbiolo

**Vine training technique:** Guyot

**Age of vines:** 10 years

**Altitude:** 350 m.

**Exposure to sunlight:** South

**Soil type:** morainic, rich in gravelly debris and sand

**Harvest:** by hand in mid-October

**Winemaking:** fermentation in steel vats on skins for 12 days

**Ageing:** in wood on lees for twelve months, and six months in bottle

**Food pairing:** mixed boiled meat, braised meat, hare and game meat

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