

"Acinisparsi" Canavese doc

Dry Red Wine

2010



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| Producer | Az.Agr.Vit.Orsolani - San Giorgio C.se |
| Type | Dry Red Wine |
| Grapevine | 85% Barbera-Nebbiolo the remaining 15% is composed of native varieties of which the Neret of Bairo is prevalent. |
| Ground | Morenico placed between 250/300 mt. slm |
| Vineyards | Exclusively of hills with excellent exposures. |
| Collection | First of October with selection of the grapes. |
| winemaking | Fermentation in steel, partial mallolastic. |
| In the bottle | Aging 12 months in bottle before being put on the market, it is kept evolving for 5-6 years |
| Features | <p>The ancient viticultural tradition of an area like the lands of Canavese has left traces of red grape varieties that have always been cultivated such as: Barbera, Nebbiolo, Neretto that enrich this wine in an unpredictable way. We produce this DOC with great respect for the ripening of the grapes that give this excellent harvest 2009 a bright garnet red color with mauve highlights that indicate a good ripeness of the fruit. Elegant aromas of black cherry, small red fruits such as currant, floral notes and a light memory of plum jam, austere balsamic notes but integrated in a balanced way with a noble and immediate tannin, pleasantly confused with a final sensation of sweetness.</p> |
| Pairings | With medium-cured meats and cheeses, first courses such as agnolotti or pasta with meat sauce, second courses based on red meat. |
| On sale | October 2010 |

14/16°C