

CANTINE CROSIO



CANAVESE

denominazione di origine controllata
(controlled denomination of origin)

ROSSO

The boar on the label represent the wildness of the area in which this true and perfumed red wine grows.

It appears ruby red coloured. The smell calls to mind the world of cherries: from the fruit to the jam, passing through the cherry-wood freshly cut. The freshness and pleasantness of this wine emerge at every sip.

Grape variety: red-skinned grape

Breeding system: guyot

Vineyard age: 5-20 years

Altitude: 320 m a.s.l.

Soil: morainic, with graveled debris and sand

Harvest: by hand in crates

Winemaking and aging: 7 days fermentation on grape skins with selected yeasts at a controlled temperature of 26-28°C. Soft pressing followed by aging in stainless steel tanks for 3-4 months. Bottling at the end of spring. Final aging in bottle for at least 2 months.

Serving temperature: 14-16°C

Matching: a wine for a snack made with bread, salami and cheese. Perfect with rich first course and agnolotti with roast sauce. Excellent with pork ribs and grilled sausage.