

GHE M ME

ghemme DOCG

red



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Vineyard: in the town of Ghemme for 0.30 Ha. Facing south-south/west. Acid clayey sandy soil.
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Grapes: 100% Nebbiolo
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Grape-yield per hectare: 7,000 kg.
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Wine-making: manual harvest in crates in mid October. Fermentation on the skins, maceration in stainless steel vats for approximately 20 days at a controlled temperature, with pumping-over every 8 hours. Malolactic fermentation in stainless steel vats in November/December.
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Ageing and bottling: ageing in stainless steel for the first four months. Bottling during April/May. Ageing in 5 Hl Allier oak barrels for 18-20 months and subsequent bottling, with a minimum of 6 months ageing in glass (according to regulations).
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Organoleptic characteristics: ruby red color with hints of garnet red on ageing. Intense fine fragrance of raspberry and black cherry, with notes of chocolate and tobacco. On the palate, the wine is full-bodied, intense and mouthfilling with mild, well-balanced tannins.
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Food and wine pairings: first courses with succulent meat sauces, brasato al Ghemme (braised meat cooked in wine), roasts of red meat, game birds marinated in wine and herbs or cooked on the spit, tapulone (a traditional Piedmontese minced donkey-meat stew), and mature cheeses.
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Serving temperature: 20°C
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Optimal ageing: a wine with long cellar-life when store in a cool dark place. The quality of the wine will continue to evolve for the first 8-10 years.
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