



GHEMME D.O.C.G.

Classification: Ghemme D.O.C.G.

Variety: 100% Nebbiolo

Provenance: Vigna del Ghemme, Bogogno (Novara)

Extension: 6 hectares. This terrain has always been particularly suited to vineyards due to the exceptional quality of its soil, consisting largely of clay moraine sediments.

Altitude: 300 mt, south-hill facing.

Yield/ha: low

Vine growing: Guyot

Vinification and maturing: After the harvest, rigorously manual, the grapes are pressed and crushed and the grape stalks removed. Then the must is sent to stainless steel steeper where the fermentation take place under controlled temperature of 28° for around 20 days. The wine is aged in big oak Casks od 50 hl. for 24 months where take palce the malolactic fermentation. Minimum 24 month in bottles before release.

Alcohol content: 13%

Organoleptic characteristics: Dark ruby with light reflex grainy, brilliant. Very intense, with distinguishing mark of maraschino and green tobacco notes, soft violet and minerals taste. Juicy, smooth, refreshing acidity, very persistent.

Serve with: Excellent with risotto, stuffed ravioli, roasted and braised meats, game; hard aged cheeses.

Serving temperature: 55°F



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