



GHEMME DOCG 2009 *RISERVA*

The most austere of our Nebbiolos with a bouquet of great elegance, finesse and intensity that elevates the soul and thoughts of anyone who drinks it

Vine: Nebbiolo 100%

Region of production: High Piedmont, on the historical hills of Ghemme.

Vintage 2009: 2000 bottles of 0,75 and 500 bottles of 1,5 l.

Vineyard: planted in 2000, exposed to sud est/sud ovest, altitude near 300 mt, classic guyot, 1 kg per plant. Soil with acid ph, clay, sand

Harvest 2009: october

Vinification: after the grapestalk are removed the wine is put to fermentation in stainless steel tanks. 20 days of maceration. Malolactic fermentation in wood in spring time. Ageing 36 month in 24 hl barrels of french wood. Bottled in september 2013.

Alcohol per vol: 14%

Acidity: ht 9,3

Extract: 30,20 gr/l

Attitude to aging: more then 30 years from the harvest