



IOPPA

GHEMME D.O.C.G.

Growing area

Romagnano Sesia (province of Novara), Northern Piedmont, Italy.

Organoleptic notes

Colour: deep ruby red with fine orange hues.

Nose: pleasantly intense with tertiary notes yet fruity with suggestions of violet and strawberry.

Palate: dry, velvety-textured, savoury and well balanced, smoothed tannins and a pleasantly bitter finish.

Pair with: fine dining and gourmet food. Tagliatelle, gnocchi and ravioli dishes with stewed meat sauce, poultry, stewed and roasted meat dishes, game and hard cheeses.

Serving temperature: 18 - 20 °C

Grapes and vinification

Varietals: Nebbiolo 85% - Vespolina 15%

Vines age: 20 – 45 years

Planting density per acre: 1,680 vines

Yield per acre: 3,000 Kg

Harvest: early October

Vinification method: from 20 to 25-day natural fermentation of must in temperature-controlled stainless steel vessels and several days of long maceration on skins.

Ageing: 36 to 48 months in 25 and 37-hectolitre Slavonian oak barrels and vats.

Refining: at least 12 months in bottle.

