



*L*GHEMME

Ghemme DOCG

2016 2017 2018 2019 2020

TYPE

Red wine

CLASSIFICATION

DOCG

GRAPE

100% Nebbiolo

AGING

- 18 months in wood
- 6 months in a bottle

ALCOHOL / ABV

13% - 14%

UNIT

- Standard (75 cl)
- Magnum (1.5 l)





Ghemme DOCG

TECHNICAL SPECIFICATIONS

CLASSIFICATION	Controlled and Guaranteed Designation of Origin (DOCG)
TYPE OF TERRAIN	Morainic - Alluvial
GRAPE VARIETY	<i>100% Nebbiolo</i>
PRUNING METHOD	Classic Guyot
ALTITUDE	280 m above the sea level
LOCATION	South - South/East
VINEYARD SURFACE AREA	17,4 Ha
PLANTING DENSITY PER HA	3472
GRAPES YIELD PER HA	80 hl
AVERAGE AGE OF VINES	12 years → the oldest - 1976 the youngest - 2022
HARVEST PERIOD	Nebbiolo is harvested late autumn, when the vineyard hills are enveloped by fog: it seems this is where the grape variety got its name from (the word «nebbia» means fog or mist in Italian).
VINIFICATION	Fermentation happens at the controlled temperature of 26/28 °C for about 10 days in steel. At the end of the alcoholic fermentation, a period of maceration takes place, keeping the wine in contact with the pulp for about ten days in order to allow the complete extraction of the quality factors and favor the stabilization of the color.
AGING AND REFINEMENT	<ul style="list-style-type: none"> · 18 months in wood · 6 months in a bottle

FEATURES

ALCOHOL / ABV	13% - 14% Vol.
RESIDUAL SUGAR	Traces
TOTAL ACIDITY	5,5 - 6 g/l
ORGANOLEPTIC EVALUATION	
COLOR	Ruby red with garnet reflections
AROMA	<ul style="list-style-type: none"> · Delicate floral aromas of a rose and violet · Berries
TASTE	<ul style="list-style-type: none"> · Roundness of the tannins · Balanced acidity · Excellent persistence
DRINKING TEMPERATURE	16/18 °C
MATCHING FOOD	<ul style="list-style-type: none"> · Second courses of Piedmont cuisine · Meat (braised and roasted) · Medium or long matured cheeses · Blue cheeses
BOTTLE	<ul style="list-style-type: none"> · 750 ml · 1500 ml