



## GHEMME DOCG

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 2012: 3800 bottles of 0,75 l and 200 magnum l. 1,50

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 2012: 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 24 month in 50 hl barrels of french wood. Bottled in september 2015.

Alcohol per vol: 13,50%

Acidity: ht 6,16

Extract: 31,11 gr/lt

Attitude to aging: more then 30 years from the harvest