Rovellotti

Ghemme DOCG Riserva Costa Del Salmino 2017



 SIZE
 75cl

 VINTAGE
 2017

ABV 13.5%

GRAPE VARIETIES Nebbiolo (90%),

Vespolina (10%)

CLOSURE Natural Cork

SKU CODE K6396117

EXPRESSION Red, Warm and Spicy

COUNTRY Italy

REGION Piemonte
ALLERGENS Sulphur

CLOSURE Natural Cork

PH 3.4

TOTAL ACIDITY 5.68g/I Tartaric

RESIDUAL SUGAR 0.4g/l

SKU K6396117







RED STILL WINE

ΔΙΥ ΡΙΕ

PIEMONTE

TASTING NOTE

The Ghemme Riserva has garnet red colours and is focused on raspberry and violet notes on the nose. It is dry, sapid and aromatic on the palate. Recommended serving temperature: 18-20°C.

VITICULTURE

Classic Guyot training system.

VINIFICATION

Alcoholic and malolactic fermentation in temperature controlled steel tanks. Refining: 42 months in medium-sized Swiss oak barrels of Juras and minimum 9 months in bottle. Longevity: as the wine continues to improve within the first ten years, it easily reaches twenty years.

FOOD MATCHING

Suggested food pairing: braised and grilled red meats, game, medium to mature cheeses.

