Bricco Balsina Ghemme DOCG





Tasting Notes
Harmonic, warm, lingering in the mouth, a big tannic, full-bodied and powerful

Floral	★★★★☆	**Spicy**	★★★★½
Fruity	★★★★½	**Balsamic**	★★★★☆

Recommended with
Ideal for fine dining and gourmet food. Perfect with tagliatelle pasta, gnocchi and ravioli in stew meat sauce

Service Temperature
21°C

Rating: Not Rated Yet
Ask a question about this product

ManufacturerFratelli Ioppa

Description

Origin
Romagnano Sesia. Vineyard located on gravelly hillside, with gently sloping southwestern exposure, in the best producing area called Balsina

Grapes
85% Nebbiolo and 15% Vespolina

Alcohol
14,5 % vol

Vinification
Natural fermentation of must in temperature-controlled stainless steel tanks for 2 years then 48 months in big Slavonian oak casks (25-30 hl) and bottle refinement for at least 3 years

Fining
Half shape = 6 months
Full shape = 1 year

steel wood bottle