

Ghemme DOCG



Tasting Notes
Excellent, warm, full-bodied, quite soft, rightly tannic, savoury, lingering flavour, pleasant bitter aftertaste

Floral	★★★★☆	Spicy	★★★★☆
Fruity	★★★★☆	Balsamic	★★★★☆



Recommended with
Perfect with roast red meat, game, braised meat, spicy cheeses. It is advisable to uncork the bottle at least two hours before drinking



Service Temperature
20°C

Rating: Not Rated Yet
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Manufacturer [Fratelli Ioppa](#)

Description



Origin
Romagnano Sesia
(Province of Novara),
Northeastern Piedmont



Grapes
85% Nebbiolo and 15%
Vespolina



Alcohol
14%
vol





Vinification
Natural fermentation of
must in temperature-
controlled stainless steel
tanks for 1 year then 48
months in big Slavonian
oak casks (25-30 hl) and
bottle refinement for at least
two years

Fining
Half shape = 6 months
Full shape = 1 year


steel


wood


bottle