### **Bricco Balsina Ghemme DOCG**



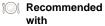


## Tasting Notes

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

Fruit \*\*\*\*\* Spic \*\*\*\*\*
y

Fruit \*\*\*\*\* Bals \*\*\*\*\*
y



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

Service Temperature 21°C

Rating: Not Rated Yet

Ask a question about this product

Manufacturer<u>Fratelli loppa</u>

### Description www Origin

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

### **™** Grapes

85% Nebbiolo and 15% Vespolina



# Alco

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#### Vinification

Natural fermentation of must in temperaturecontrolled 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





