Ghemme DOCG



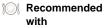


Tasting Notes

Excellent, warm, fullbodied, quite soft, rightly tannic, savoury, lingering flavour, pleasant bitter aftertaste

Flor ***** Spic *****
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Fruit ***** Bals *****
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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

1 / 2

Rating: Not Rated Yet

Ask a question about this product

Manufacturer Fratelli loppa

Description 🥌 Origin



Romagnano Sesia (Province of Novara), Northeastern Piedmont

™ Grapes

85% Nebbiolo and 15% Vespolina



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Vinification

Natural fermentation of must in temperaturecontrolled 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

bottle