

Rovellotti

Ghemme DOCG Riserva Costa Del Salmينو 2017



RED STILL WINE



ITALY



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.

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/l Tartaric
RESIDUAL SUGAR	0.4g/l
SKU	K6396117