



Ghemme

Denominazione di Origine Controllata e Garantita

RED WINE

VINEYARD AND CELLAR

Grape varieties 100% Nebbiolo

Soil clay with mineral components, fluvioglacial origin

Harvest hand-picking of the grapes in small boxes, with careful selection in the vineyard and in the cellar

Winemaking destemming of the bunches, maceration on the skins for 3 weeks, vinification in steel tanks, pumping over

Ageing 24 months in non-toasted French oak casks, at least 6 months in bottle

Bottle Burgundian type, 750 ml

Closure one-piece cork with TCA-free guarantee

ORGANOLEPTIC CHARACTERISTICS

Colour garnet red, orange reflections

Perfume fine and intense bouquet, violet, strawberry, ripe cherry, scent of underbrush, hints of eucalyptus

Flavour velvety, mineral, balanced, full-bodied, black cherry in spirit, strawberry jam, lingering finish

Serving temperature 16-18 °C

Suggested pairings long-cooking meats, pot roasts and game

RATINGS AND REVIEWS

(2020) **17.5 / 20 Jancis Robinson** – “Lustrous ruby with bricky rim. Complex, balsamic cherry with hints of tar and a suggestion of cumin, rosemary and blood orange. Looks like a little new oak was used. Impressive depth on the nose. Still a little backward on the palate with sour cherry and raspberry fruit and long, fine, sandy tannins. Very long and with great depth; suave at the same time.” (Walter Speller – JancisRobinson.com)

(2019) **17.5 / 20 Jancis Robinson** – “Pale ruby. A compelling sweet-raspberry, sour-cherry nose mingling with complex, sweet oak and with hints of fresh mint. Fragrant, long and elegant, while the sappy fruit is still a little marked by the oak, and bags of powdery tannins on the finish. Such amazing elegance for a Ghemme! Deceptively light of touch, but this needs food. A stunning Ghemme.” (Walter Speller – JancisRobinson.com)

(2019) **92 / 100 Kerin O’Keefe** – “Aromas of small red berry, violet, oak-driven spice and camphor shape the nose. Elegant and structured, the smooth, tense palate offers juicy red berry and French oak sensations of coconut, vanilla and mocha accompanied by polished tannins. Drink through 2031.” (Kerin O’Keefe – kerinokeefe.com)