

GHEMME DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha

Soil composition: acid soil composed by clays, sands, and hundreds of minerals from the Alps. Fluvial-glacial origin.

Training method: simple and double Guyot

Elevation: 948 ft a.s.l.

Vines/ha: 2,000 vines/ha

Exposure: South-West

Harvest time: last 10 days of September

First vintage: 2007

Production: 15,000 bottles



WINEMAKING & AGING

Varietal composition: Nebbiolo, Vespolina
Fermentation

Container: stainless steel tanks

Length: 12 days

Temperature: 86-90 °F

Maceration

Technique: soft pumpings

Length: 12 days

Malolactic fermentation: yes

Aging

Container: 25-55hl barrels

Wood: French and Slavonian oak

Length: 3 years

In bottle: 6 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: < 1 g/l

Acidity: 5.9 g/l

Dry extract: 29 g/l



FOOD PAIRINGS

This wine pairs best with red meats, whether roasted or boiled, and with medium-aged cheeses.



TASTING NOTE

The color is a deep ruby red with garnet undertones.

Rich notes of fresh fruit are complemented by a prominent spice background.

Dry with excellent structure and balanced tannins.

PRODUCER PROFILE

Estate owned by: Marco Arlunno & Carlo Cambieri

Winemaker: Marco Arlunno

Total land under vine: 12 ha

Winery production: 60,000 bts

Region: Piedmont (Italy)

