

# ROVELLOTTI

VITICOLTORI IN GHEMME

## CHIOSO DEI POMI GHEMME D.O.C.G.



### *Tasting notes*

**Colour:** garnet red.

**Nose:** focused on raspberry and violet.

**Flavour:** dry, sapid and aromatic.

**Suggested food pairing:** braised and grilled red meats, game, medium to mature cheeses.

**Recommended serving temperature:** 18-20°C.

## GHEMME D.O.C.G.

### *Grape and vinification*

**Varietal:** Nebbiolo 85% - Vespolina 15%.

**Yield per acre:** 2,000 kg.

**Vinification process:** alcoholic and malolactic fermentation in temperature controlled steel tanks.

**Refining:** 36 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.