

ROVELLOTTI

VITICOLTORI IN GHEMME

COSTA DEL SALMINO GHEMME D.O.C.G. RISERVA



Tasting notes

Colour: ruby red with garnet hues.

Nose: violet, dried rose, currant and ripe blackberry.

Flavour: dry, warm, engaging and persistent.

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

Recommended serving temperature: 18-20°C.

GHEMME D.O.C.G. RISERVA

Grape and vinification

Varietal: Nebbiolo 90% - Vespolina 10%.

Yield per acre: 2,000 kg.

Vinification process: 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: bottled in spring after 4 years, is a meditative wine of great character, complex, elegant and with exceptional longevity.