

TORRACCA DEL PIANTAVIGNA

Cantine in Ghemme



Ghemme DOCG 2013

Grapes:	90% Nebbiolo and 10% Vespolina
Region:	Piedmont
Vineyard Location:	From 15 acres located on the first hill of Ghemme and the rolling hills behind
Exposure:	Mainly West
Altitude:	240 to 320 meters above sea level
Soil:	Fluvial-alluvial clay
Vine Training:	Guyot
Vine Age:	Mainly between 15 and 20 years but 5 acres of old vines were planted in 1973
Time of Harvest:	Early October
Total Production:	30,000 bottles
Vinification Process:	The grapes are hand-tended and a green harvested to concentrate aromas and flavors. They are hand-picked in early October and transported to the winery in small crates and undergo soft pressing. Fermentation takes place in temperature-controlled steel tanks, monitoring the remontage frequency and the oxygen intake, so as to encourage the extraction of polyphenols and aromas. This is followed by malolactic fermentation.
Aging:	The wine ages at least three years in medium-size French oak barrels of Allier and rests in the bottle for six months.
Organic:	No
Vegan:	The wines are not certified vegan but do not use any animal by-products
Alcohol:	13.15%
Dry Extract:	27.5 g / l
Total Acid:	6.02 g / l
Residual Sugar:	Less than 0.4 g / l
PH:	3.48
Winemaker:	Mattia Donna/Beppe Caviola
Tasting Notes:	Ruby red verging on gold, with a delicate, elegant and persistent nose that suggests violet and licorice. Dry, powerful and potent on the palate, with soft tannins and good residual acidity.
Cellaring:	20+ years
Closure:	Cork
Food/Menu Pairing:	Pair with red meat, braised beef, wild game, and seasoned cheeses