

TORRACCA DEL PIANTAVIGNA

VIGNETI IN ALTO PIEMONTE



Ghemme DOCG 2015

Grapes:	90% Nebbiolo and 10% Vespolina
Region:	Piedmont
Vineyard Location:	From our 15 acres located on the first hill of Ghemme and the rolling hills behind
Exposure:	West
Altitude:	240 to 320 meters above sea level
Soil:	Fluvial-alluvial clay
Vine Training:	Guyot
Vine Age:	20-42 years but 5 acres of vines were planted in 1973
Year Planted:	1973, 1978, 2000
Time of Harvest:	Early October
Vine Density:	4,000 vines per hectare
Total Production:	30,000 bottles
Vinification Process:	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 four years in medium French oak barrels of Allier, and large Slovenian oak casks, and rests in the bottle for minimum six months.
Alcohol:	13.50%
Dry Extract:	<1 g/l
Total Acid:	5.95 g/l
Residual Sugar:	28.5 g/l
PH:	3.3-3.4
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.
Winemaker:	Mattia Donna/Beppe Caviola
Cellaring:	15+ years
Bottled:	March
Closure:	Cork
Food/Menu Pairing:	Pair with red meat, braised beef, wild game and seasoned cheeses, but in general very versatile with different kinds of food.