

Ghemme DOCG 2009 Oltre il bosco

Vineyard: Hills of Ghemme, North Piedmont

Grape Variety: Nebbiolo 100 %,

Harvest time: in the middle of October

Winemaking: selection of grapes in the field, fermentation in concrete with maceration on the lees for 25 days

Ageing: 24 months in wood barrels, at least 6 months in the bottle

Tasting Notes: this dry red wine is characterized by its ageworthy characteristics, owing to its very prominent tannins and high acidity; the aromas are of red fruit with hints of violet and spices, and the flavors are long lasting on the palate.

Serving Temperature: 18°- 20C

