



FRANCOLI U.S.A.



TORRACCIA DEL PIANTAVIGNA GHEMME

There are only some 150 acres of prized vineyards in this limited area. The special climatic conditions, particularly the large changes of temperature between day and night due to the cold winds coming down from Monte Rosa, develops the aromatic properties of the grape. The clay based soil and westerly exposure of the hills of Ghemme create a unique wine known throughout the

REGION: Piedmont

APPELLATION: DOCG

VARIETAL: 90% Nebbiolo

ALCOHOL: 14%

WINEMAKING:

Soil Composition: Fluvial, alluvial clay, high acid

Vine Training Method: Guyot

Elevation: 900 ft.

Vine Exposure: East West

Harvest Time: Early October

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 22 Days

Malolactic Fermentation: Wood

Type of Aging Container: Oak

Type of Oak: Medium Capacity French Oak Barrels of Allier

Length of Aging Before Bottling: 3 Years

Months Length of Bottle Aging: 6 Months

Sustainable: Yes

TASTING NOTES:

A deep ruby, an orangey hue on the rim. Delicate with suggestions of violets and licorice. Tannins are soft, and it maintains its bite

FOOD PAIRINGS:

Red meat, braised beef, game, and seasoned cheeses. Local risottos, with mushrooms

