Ghiomo

Nebbiolo Langhe Vigna Granda

Zone of origin: From three different vineyards in Guarene: Vigna Granda, Vigna Bursa and San Lusè.

Technical characteristics: The vineyards are cultivated according to the classical Guyot method, with medium-short trimming. By thinning out the fruit by 20-25% should produce about three pounds of fruit from each vine.

Winemaking: The grapes are harvested when already slightly over matured—each bunch individually inspected—and put into small-perforated cages containing 22 pounds. Within a few hours after the grapes have been harvested, they are transported to the winery and are pressed. The fermentation is conducted under a controlled temperature of 82° F with frequent and delicate pumping over. The steeping on the dregs of pressed grapes is medium-long (about 200 hours). The new wine is put into stainless steel vats where malolactic fermentation spontaneously follows.

Aging: The Langhe Nebbiolo rests for 12 months, in oak casks and then in steel tanks. Afterwards follows two months of bottle aging.

Organoleptic notes: Intense, brilliant ruby red color with a floral and fruity bouquet, fresh and delicate. In the mouth it reveals an elegant, tasty, rich, tannic and persistent taste with a slightly bitter aftertaste.

Gastronomic pairings: Ideal with hors d'oeuvres, light main courses and white meats. Excellent with delicate cheese.

Serving and Keeping: The bottle has to be stored in a horizontal position and it is recommended to allow it to breathe at least two hours before serving. The ideal serving temperature is 64° F. This wine has good cellar potential.