



IOPPA

GHEMME D.O.C.G. “ BALSINA “

Growing area

Romagnano Sesia (province of Novara), Northern Piedmont, Italy.

“Balsina” is a hilltop vineyard with gravelly slopes and south-west exposure, particularly suitable for vine growing. The soil is formed by fluvial-alluvial deposits rich in minerals due to a plethora of gravel-sized fragments.

Organoleptic notes

Colour: burgundy red with delicate brown shades.

Nose: tertiary notes coupled with brushwood fruity notes with suggestions of violet and wilted roses.

Palate: full-bodied, powerful and warming yet well balanced with smooth tannins and long persistence.

Pair with: fine dining and gourmet food. Tagliatelle pasta-based dishes, gnocchi and ravioli with stewed meat sauce, poultry, stewed and roasted meat dishes, game and hard cheeses.

Serving temperature: 18 - 20 °C



Grapes and vinification

Varietals: Nebbiolo 85% - Vespolina 15%

Year of vines planting: 2009

Planting density per acre: 1,680 vines

Yield per acre: 2,400 Kg

Harvest: first 10 days in October.

Vinification method: from 20 to 25-day natural fermentation of must in temperature-controlled stainless steel vessels and several days of long maceration on skins.

Ageing: 36 to 48 months in 25-hectolitre Slavonian oak barrels.

Refining: at least 12 months in bottle.