

# GHEMME 2016

## VIGNA PELLIZZANE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Ghemme Vigna Pellizzane DOCG is the star of the production of Sebastiani Winery. Made exclusively from Nebbiolo grapes from the Pellizzane Vineyards and aged for 36 months in Slavonia oak barrels, it is an elegant, harmonious wine, which acquires its grandeur from the structure and smooth tannin that characterise it.

Such a great wine goes pleasantly with first courses, red meat and mature cheeses which enhance its special character. Best served at 18-20°C

- **PRODUCTION ZONE** - GHEMME
- **MICROAREA** - PELLIZZANE VINEYARD
- **VINE** - 100% NEBBIOLO MICHE
- **ALTIMETRY** - 300 M.A.S.L.
- **TYPE OF GROUND** - CLAYEY, MORAINAL OF GLACIAL NATURE
- **GROWING METHOD** - GUYOT SIMPLE
- **VINE DENSITY** - 4000 STUMPS PER HECTARE
- **YIELD PER HECTARE** - 50 Qli
- **GRAPE HARVEST** - END OF SEPTEMBER / BEGINNING OF OCTOBER
- **WINE-MAKING** - RED
- **FERMENTATION** - ON THE SKINS AT CONTROLLED TEMPERATURE
- **AGEING** - 36 MONTHS IN SLAVONIA AOK BARRELS
- **ALCHOLIC CONTENT** - 13,5 %VOL

### ORGANOLEPTIC PROPERTIES

- **BOUQUET** - RED FRUITS, UNDERGROWTH AND TOBACCO
- **COLOUR** - DEEP BURGUNDY
- **BOTTLE SIZE** - 3 L
- **FLAVOUR** - FULL, INTENSE AND HARMONIOUS WITH SMOOTH TANNIN



Produced and bottled by Sebastiani Alberto Winery  
Via Monte Rosa 7 Ghemme (NO) - Italy  
Produced in Italy - it contains sulphites