

AP WINE IMPORTS

GHOMO

Nebbiolo di Langhe Vigna Grande

The Estate: The estate was first established in the early 1800s in Guarene, between Langa and Roero. Ghiomo produces traditional Piedmontese wines with a focus on Arneis, Nebbiolo, and Barbera.

Location: Langhe Nebbiolo, Piedmont, Italy.

Varietals: 100% Nebbiolo

Vinification: Grapes are harvested when completely mature and put into small perforated containers holding up to 20 kg; when needed, fruit is selected bunch by bunch. Within a few hours they reach the winery and are pressed. Fermentation at a controlled 28° C with frequent, delicate pumping over; steeping on the dregs is medium long (about 200 hours). Malolactic fermentation follows spontaneously in stainless steel vats.

Aging: 12 months in oak casks, then steel tanks, followed by 2 months of bottle aging.

Tasting Notes: Intense, brilliant ruby red color with a floral and fruity bouquet, fresh and delicate. On the palate, elegant, tasty, rich, tannic, and persistent with a slightly bitter aftertaste.

Food Pairing: Ideal with hors d'oeuvres or light main courses with white meat. Excellent with delicate cheeses.

