



CANTINA

TORRACCIA

DEL PIANTAVIGNA



Region: Piedmont

Wine: Ghemme

Areas: One of the largest producers of Ghemme with 14 hectares of land and a large, southwest-facing vineyard

Classification: DOCG

Grape Variety: 90% Nebbiolo, 10% Vespolina

Alcohol Level: 13.5%

Wine Maker: Giuseppe Caviola

Winery Profile: The Torraccia del Piantavigna winery was established in 1990 in Ghemme, a small village located on the North Piedmont. Its 40 hectares are dedicated to the growth of Nebbiolo, Vespolina and Erbaluce grapes

Soil Composition: Morainic clay with acid reaction

Harvest Time: Hand picked during the first fortnight of October

Aging: Three years in medium capacity French oak barrels

Food Pairings: This wine is best paired with red meat, braised beef, wild game and seasoned cheeses.

Tasting Notes: Ruby red with garnet hues; dry, light, and pleasantly bitter aftertaste.

GAMBERO ROSSI

2007, 3 Bicchieri

FRANCOLI USA