

Rovellotti



Ghemme Chiosi dei Pomi



At a Glance:

- **Appellation:** DOCG Ghemme
- **Encépagement:** Nebbiolo (Spanna) (85%), Vespolina (15%)
- **Average Annual Production:** 6,500-13,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 6.1 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From c. 3 ha of vines in the south-southwest-facing Chiosi dei Pomi (Apple Tree Clos) plot in the Barragiola section of southern Ghemme
- **Soil Types and Compositions:** Glacial moraine and acidic red clays
- **Vine Age, Training, and Density:** Planted from 1985-1990 at 2000-4000 vines/ha and trained in Guyot
- **Average Yields:** Controlled through pruning and debudding, yields average 50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually mid October

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaizon lasts 15 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 36 months in large neutral oak botti from the Swiss Jura, with a handful of neutral, decade-old barriques used for overflow
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and plate filtered
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with 50-75 mg/l total sulfur

In The Glass:

Rovellotti's Ghemme presents the finesse and taut balance of the great wines of Novarra and Vercelli. Ghemme's red clays and moraine's give tannins that ensure decades of development, though Rovellotti's extended élevage means that these wines are enjoyable after only a few years of bottle age.