

Rovellotti



Ghemme Riserva Costa del Salmino



At a Glance:

- **Appellation:** DOCG Ghemme Riserba
- **Encépagement:** Nebbiolo (Spanna) (95%), Vespolina (5%)
- **Average Annual Production:** 3,500 bottles
- **Average Alcohol by Volume:** 13.5-14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 6.1 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-west-facing Costa del Salmino vineyard in the Barragiola section of southern Ghemme
- **Soil Types and Compositions:** Glacial moraine and acidic red clays
- **Vine Age, Training, and Density:** Nebbiolo planted in 1976 at 2,000 vines/ha and trained in Guyot; Vespolina planted at 4,000 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. Cuvaison lasts 20 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:

The Costa del Salmino vineyard produces tightly-wound, long-lived wines that balance elegance and stern minerality. This Riserva, though seeing the same ageing as the base Ghemme, comes from parcels that give perhaps even more depth and more intensity.