



## GHEMME COLLIS CARELLAE

Piedmont, Italy

Antichi Vigneti di Cantalupo



[www.cantalupo.net](http://www.cantalupo.net)

### Method & Production

A selection of the more mature Nebbiolo grapes are hand harvested from the Carellae vineyard in the second half of October. The grapes are destemmed and lightly pressed. Fermentation at 28-30°C, from the second day of processing two punch downs a day are carried out in order to favour the extraction of the anthocyanins and the polymerised tannins from the skins. The wine is fermented in stainless steel and then transferred to second-passage barrique for 18 months of ageing. The bottles were then stored horizontally for refinement lasting over a year.

### Tasting Notes

“The 2013 Ghemme Collis Carellae is brighter and also more ethereal than the Collis Breclamae. Sweet floral notes, red berry fruit, mint, sage and alpine flowers all grace the 2013. A wine of exquisite beauty, the Collis Carellae is decidedly airy, even though it has plenty of Ghemme punch too. Crushed autumn leaves, raspberry and pine all linger on the mid-weight finish. The 2013 is maybe a bit clenched, but a few years in bottle should take care of that.” **95 points, Antonio Galloni, Vinous (September 2020)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
CU0215	Ghemme Collis Carellae	Nebbiolo	2015	13.0%	Cork	6x0.75lt	No	No	Yes	No