



GHEMME COLLIS BRECLEMAE

Piedmont, Italy

Antichi Vigneti di Cantalupo



www.cantalupo.net

Method & Production

A selection of the more mature Nebbiolo grapes are hand harvested from the Breclamae vineyard in the second half of October. The grapes are destemmed and lightly pressed. Fermentation takes place in stainless steel 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 aged is 42 months in Slavonian oak (12/15/30 hl). The bottles were then stored horizontally for refinement lasting over a year.

Tasting Notes

“The 2013 Ghemme Collis Breclamae is fabulous. Deep, dark and also translucent, the 2013 possesses magnificent clarity as well as structure. Black cherry, lavender, truffle, mint, spice and new leather all develop in an ample, resonant Ghemme that hits all the right notes. A rich, substantial finish rounds things out in style. The 2013 can be enjoyed with minimal cellaring, but it also has the pedigree to develop in the cellar for many years to come. Each time I come back to the 2013 it is more impressive.” **96 points, Antonio Galloni, Vinous (September 2020)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CU0315	Ghemme Collis Breclamae	Nebbiolo	2015	14.0%	Cork	6x0.75lt	No	No	Yes	No