



GHEMME ANNO PRIMO

Piedmont, Italy

Antichi Vigneti di Cantalupo



www.cantalupo.net

Method & Production

Anno Primo, which translates to “first year”, is a special wine for Antichi Vigneti di Cantalupo, being the first wine to be produced by the winery in 1974. The Nebbiolo grapes for this wine are hand-harvested from four different estate vineyards; Carella, Baraggiola Valera and Cavenago. The grapes were destemmed and then delicately pressed. Fermentation was at a controlled temperature of 30°C. After fermentation the wine was transferred to oak casks for 20 months before being bottled.

Tasting Notes

“The 2015 Ghemme Anno Primo is a powerful, bold wine. Muscular tannins wrap around a core of red cherry, spice, mint, new leather, licorice, blood orange, dried flowers and earthy notes. There is quite a bit of depth here, but also some elements of rusticity that are likely to remain. This powerhouse Ghemme needs quite a bit of air, and food to match!” **91 points, Antonio Galloni, Vinous (March 2022)**

Food Matching

Roast or braised red meat and game.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CU0715	Ghemme Anno Primo	Nebbiolo	2015	13.5%	Cork	6x0.75lt	No	No	Yes	No