



GHEMME DOCG COLLIS BRECLEMAE

Piemonte, Italy

Antichi Vigneti di Cantalupo

www.cantalupo.net

Method & Production

A selection of the more mature Nebbiolo grapes are hand harvested from the Breclera vineyard in the second half of October. The grapes are destemmed and lightly pressed. Fermentation takes place 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 2009 Ghemme Collis Breclerae is a fabulous choice for readers looking for a wine that is ready to drink. Now eleven years old, the 2009 is still very young but just starting to enter a place where it drinks well. Translucent and expressive, with that extra bit of radiance from the warm year, the 2009 is positively stellar. Succulent red cherry, spice, leather, tobacco and mint all add lovely dimensions of nuance. The 2009 is a wine of pure and total pleasure." **93 points, Antonio Galloni, Vinous (September 2020)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
CU0309	Ghemme DOCG Collis Breclerae	Nebbiolo	2009	13.5%	Cork	6X0.75lt	No	No	No