

Olegium

Ghemme

Vendemmia 2008



Colour and Bouquet: ruby red with garnet hues, the nose is intense, complex, refined, with hints of red fruits, liquorice, vanilla and tobacco, the palate is decided, dry, fruity and balanced with a finish of red berries and black cherry.

Grape: Nebbiolo Spanna 95% Uva Rara 5%.

Vineyard: 4.700 sqm. Plants with an average of 40 years. Density of 3.000 plants/hectare. Exposure South/west, altitude 300 metres above sea level. Sandy melted ground .

Pruning: Guyot.

Yield: for the 2008 harvest the yield per hectare has been of 5,5 tons and the yield grape-wine of 58%.

Wine-making: fermentation in steel tanks at constant temperature of 24°, with a maceration of twelve days and malolactic fermentation in wood.

Aging: fifty-two months in tonneaux of 500 lt., two months in steel and at least six months in bottle.

Date of bottling: july 1st 2013.

Specifications:

actual alcoholic strength of 13.80% v.

Total acidity of 6,05 g/l.

Total sulphur dioxide content of 45 mg/l.

Production: no 1,933 bottles 750 ml.

Serving temperature: 18°

Potential aging: 15-20 years

Wines produced in our winery are not filtered, therefore we recommend to decant as they may be present natural dregs.



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