



Gemma Barolo DOCG Awards Decanter "Silver"



Region : Piemonte

Grape Varietal : Nebbiolo

Vinification: Maceration length of 15-20 days in stainless steel tanks then ageing 75% in Slavonian oak barrels the remaining 25% in French oak

Tasting notes:

A warm ruby garnet red color creates a scent of profound depth and complexity, with notes of raspberry and rose flowers and an intense spicy finish. On the palate, it presents intense sweet tannin, which gives a nice touchable consistency sweetened by mature fruits.

Food Pairing: Red meat, braised, stews and roasts and truffle based dishes

Nebbiolo: one of the world's five greatest grapes – and here offering a smorgasbord of red rose, sour red cherry and delicately spicy aromas and flavors is the Gemma Line which has been winning awards for years.