



## GHEMME ANNO PRIMO

Piemonte, Italy

Antichi Vigneti di Cantalupo



[www.cantalupo.net](http://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
<b>Red Wine</b>										
CU 0715	Ghemme Anno Primo	Nebbiolo	2015	13.5%	Cork	6X0.75lt	No	No	Yes	No