



## 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      |