



FRANCOLI U.S.A.



TORRACCA DEL PIANTAVIGNA RAMALE

Ramale is the name of a small stream running through Ghemme, Italy. The wine comes from the best vineyards in the hills of Ghemme, but outside the D.O.C.G. region, but receives the same care and attention. The wine is aged for at least two years, but can be enjoyed slightly younger than its Ghemme and Gattinara counterparts.

REGION: Piedmont

APPELLATION: DOC

VARIETAL: 100% Nebbiolo

ALCOHOL: 13%

WINEMAKING:

Soil Composition: Fluvial, alluvial clay with acid reaction

Vine Training Method: Guyot

Elevation: 800 ft.

Vine Exposure: South East

Harvest Time: Early October

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 22 Days

Malolactic Fermentation: Wood

Type of Aging Container: Oak/Concrete

Type of Oak: Medium Capacity French Oak

Barrels of Allier

Length of Aging Before Bottling: 2 Years

Months Length of Bottle Aging: 4 Months

Sustainable: Yes

TASTING NOTES:

A deep ruby, and after adequate aging, obtains an orangey hue on the rim. Ripe red fruits, violets, and spicy notes with licorice on the nose. There are rich fruits and soft tannins supporting a bright acidity.

FOOD PAIRINGS:

Red meat, cheeses, seasoned salami, and local risotto dishes.

