



cantineGarrone
d'ossola di vino



Prüment

valli ossolane DOC
nebbiolo superiore

Grapes

100% Prüment

Bottles produced

4 000

Vinification

The grapes are pressed and fermented on the skins for at least 7 days in stainless steel tanks at a maximum temperature of 25 ° C.

Improving

During the spring following the harvest is put into oak barrels (50% new, 50% one year) where it will rest 12 months and where it will carry out malolactic fermentation. It is bottled, and it rest 12 months before it's ready for sale.

Climate

During spring the climate is hard because of the constant risk of freezing. The summer is warm and sunny but often refreshed by storms. A high temperature variations between day and night when autumn first cold arrives, gives strengthens of the berries' skin and develops the strong aroma of wines.

Kg for hectare

6 000

Organoleptic characteristics

Color ruby with hints of garnet

Aroma complex of flora & vanilla

Taste dry and with a good structure, his savory tannins leave a pleasant, slightly persistent aftertaste in the mouth.



Alcohol content

13,5 % vol.

Matching

Pairs well with hearty main dishes of meat, wild game and aged cheeses.

To be served at

16 - 18 °C

Aging

Express its best characteristics even after ten years of bottle aging.