



IOPPA

COLLINE NOVARESI DOC NEBBIOLO



GRAPES AND VINIFICATION

Growing area: Romagnano Sesia (province of Novara), Northern Piedmont, Italy.

Varietal: 100% Nebbiolo

Vines Age: 20-40 years

Planting density per acre: 1,680 vines

Yield per acre: 3,400 Kg

Harvest: end of September.

Vinification method: from 7 to 10-day natural fermentation in temperature-controlled stainless steel vessels.

Ageing: 8-12 months in stainless steel vessels.

Refining: several months in bottle.

ORGANOLEPTIC NOTES

Colour: bright ruby red with orange reflections when aged.

Nose: pleasantly fruity, elegant with notes of violet.

Palate: dry, well balanced with medium bodied and proper level of tannins.

Pair with: tasty main pasta or rice-based courses, succulent meat-based dishes, poultry and medium-seasoned cheeses.

Serving temperature: 16-18 °C



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Marco Ioppa *Andrea Ioppa* *Luca Ioppa* *Gianpiero Ioppa* *Giorgia Ioppa*

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