



IOPPA

GHEMME DOCG



GRAPES AND VINIFICATION

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

Varietal: 85% Nebbiolo - 15% Vespolina

Vines Age: 25 - 45 years

Planting density per acre: 1,680 vines

Yield per acre: 3,000 Kg

Harvest: early October

Vinification method: from 20 to 25-day natural fermentation in temperature-controlled stainless steel vessels and several days of long maceration on skins.

Ageing: 36 to 48 months in 25 and 37-hectolitre Slavonian oak barrels and vats.

Refining: at least 12 months in bottle.

ORGANOLEPTIC NOTES

Colour: deep ruby red with fine orange hues.

Nose: pleasantly intense with tertiary notes yet fruity with suggestions of violet and strawberry.

Palate: dry, velvety-textured, savoury and well balanced, smoothed tannins and a pleasantly bitter finish.

Pair with: fine dining and gourmet food.

Tagliatelle, gnocchi and ravioli dishes with stewed meat sauce, poultry, stewed and roasted meat dishes, game and hard cheeses.

Serving temperature: 18 °C



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

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