



IOPPA

COLLINE NOVARESIS DOC VESPOLINA "CODA ROSSA"



GRAPES AND VINIFICATION

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

Varietal: 100% Vespolina (indigenous varietal)

Vines Age: 20-25 years

Planting density per acre: 2,400 vines

Yield per acre: 3,200 Kg

Harvest: second fortnight 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: deep ruby red with purple reflections.

Nose: vinous and floral with hints of violet, rose and small red fruits, balanced by the typical balsamic suggestions of this grape along with notes of black pepper and graphite.

Palate: promptly soft and balanced, supported by a good acidity and flavour. The tannic finish is clear, pleasant, fine and persistent.

Pair with: perfect with Piedmontese salami and hors d'oeuvres, rich and tasty pasta and rice-based main courses and grilled meats alike.

Serving temperature: 16-18 °C



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