



IOPPA

GHEMME DOCG "SANTA FE"

"Santa Fé" is a hilltop vineyard planted in 1969 on a clay-rich soil with south-west exposure.



GRAPES AND VINIFICATION

Varietals: 85% Nebbiolo - 15% Vespolina

Year of vines planting: 1969

Planting density per acre: 1,680 vines

Yield per acre: 2,400 Kg

Harvest: first 10 days in 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-hectolitre Slavonian oak barrels.

Refining: at least 12 months in bottle.

ORGANOLEPTIC NOTES

Colour: burgundy red with delicate brown shades.

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

Palate: dry, well-balanced and velvety-textured, sapid with good tannin structure and a pleasantly bitter finish. .

Pair with: fine dining and gourmet food. Tagliatelle pasta-based dishes, gnocchi and ravioli 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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