



IOPPA



COLLINE NOVARESI D.O.C. VESPOLINA

“ CODA ROSSA “

Growing area

Sizzano (province of Novara), Northern Piedmont, Italy.

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: 18 - 10 °C

Grapes and vinification

Varietals: Vespolina 100% (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 of must in temperature-controlled stainless steel vessels.

Ageing: 12 months in stainless steel vessels.

Refining: several months in bottle.