



IOPPA



COLLINE NOVARESE D.O.C. NEBBIOLO

Growing area

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

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: 18-20 °C

Grapes and vinification

Varietal: Nebbiolo 100%

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 of must in temperature-controlled stainless steel vessels.

Ageing: 8-12 months in stainless steel vessels.

Refining: several months in bottle.