



IOPPA



“ SAN GRATO “ VINO BIANCO

Growing area

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

Organoleptic notes

Colour: Light straw-yellow with greenish hues.

Nose: complex with hints of tropical fruits.

Palate: fresh and perfectly balanced, with mineral whiffs.

Pair with: perfect with fish-based dishes, fresh or medium-aged cheeses; excellent with vegetarian food.

Serving temperature: 8-10 °C

Grapes and vinification

Varietals: white-berried ones locally grown by Ioppa

Vines Age: 15 - 20 years

Planting density per acre: 1,680 vines

Yield per acre: 2,800 Kg

Harvest: mid September.

Vinification method: crushed, drained and quickly pressed; 40-day fermentation in stainless steel vessels at 15°-16°C.

Ageing: in stainless steel vessels.

Refining: several months in bottle.