



IOPPA

GHEMME D.O.C.G. “ SANTA FE’ “

Growing area

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

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

Organoleptic notes

Colour: deep ruby red with fine orange hues.

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 - 20 °C



Grapes and vinification

Varietals: Nebbiolo 85% - Vespolina 15%

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 of must 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.