



# IOPPA

## RAISIN WINE “ STRANSI’ “

### Growing area & Drying process

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

These are the first grapes to be harvested and left to dry in small crates. A breezy microclimate allows grapes to naturally dry from late September through to March the following year .

### Organoleptic notes

**Colour:** deep ruby red.

**Nose:** complex with notes of spices, ripe red fruits, sour cherries, small black berries, combined with hints of vanilla.

**Palate:** very well-structured with good balance between sugar and acidity. Smooth tannins make the wine harmonious with a long finish.

**Pair with:** blue cheeses, game such as venison with wild berry sauces, chocolate cakes with sour cherry or black/red berry sauce.

**Serving temperature:** 14 -16°C

### Grapes and vinification

**Varietal:** Vespolina 100% (indigenous varietal)

**Vines Age:** 20 - 45 years

**Planting density per acre:** 1,680 vines/ha

**Yield per acre:** 2,400 kg

**Harvest:** mid September.

**Vinification method:** dried grapes are pressed and put into stainless steel vessels. A 10-day maceration on skins triggers the fermentation. Once skins are removed from the must, the fermentation of the must continues in small casks for at least 60 days before it naturally stops, allowing for a significant amount of residual sugar to remain.

**Yield per grape into wine:** 20%

**Ageing:** 60 months in oak barriques

**Refining:** 12 months in bottle.

