



# IOPPA

## **COLLINE NOVARESI D.O.C. VESPOLINA “ MAULETTA ”**



### **Growing area**

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

### **Organoleptic notes**

**Colour:** bright ruby red with purple reflections.

**Nose:** vinous with tertiary notes, good acidity, floral and just spicy.

**Palate:** medium to full-bodied and velvety textured with pleasant acidity and a long finish.

**Pair with:** perfect with salami and hors d'oeuvres, pasta dishes, roasted red meat, poultry, game, BBQ.

**Serving temperature:** 18 - 20 °C

### **Grapes and vinification**

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

**Vines Age:** 20 - 45 years

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

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

**Harvest:** first ten days of October.

**Vinification method:** 18 to 20-day natural fermentation of must in temperature-controlled stainless steel vessels and several days of long maceration on skin.

**Ageing:** 36 to 48 months in 25-hectolitre Slavonian oak barrels.

**Refining:** at least 12 months in bottle.