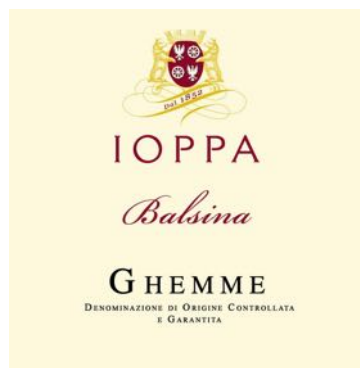


# Ghemme Bricco Balsina



**Appellation :**

Ghemme DOCG (Controlled designation of origin guaranteed)

**Grape varieties:**

Nebbiolo 85% and Vespolina 15%

**Production area:**

Romagnano Sesia (Province of Novara), Italy. Vineyard located on gravelly hillside, with gently sloping southwestern exposure, in the best producing area called Balsina. It boasts fertile alluvial soil, highly rich in minerals and made of gravel- size fragments throughout the soil profile

**Vinification:**

Natural fermentation of must in temperature-controlled stainless steel tanks for 20-25 days

**Aging:**

48 months in big Slavonian oak casks (25-30 hl) and bottle refinement for a least two years

**Colour:**

Burgundy red with delicate brown undertones

**Bouquet:**

Ethereal, characteristic and pleasant, with fruity notes of undergrowth, violets and dried roses

**Taste:**

harmonic, warm, lingering in the mouth, a bit tannic, full-bodied and powerful

**Food pairings:**

ideal for fine dining and gourmet food. Perfect with tagliatelle pasta dishes, gnocchi and ravioli tossed in stew meat sauce; white/red meat dishes, roast and stew meat, game, hard cheeses. Best served at 18°-20° C. It is advisable to uncork the bottle at least two hours before drinking



# IOPPA

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