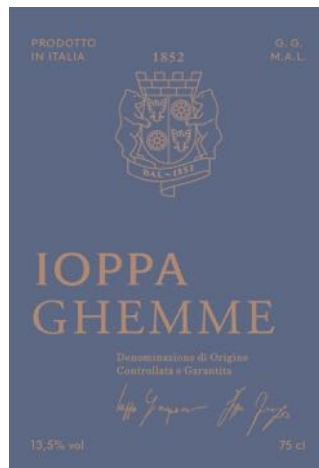


Ghemme



Appellation :

Ghemme DOCG (Controlled designation of origin guaranteed)

Grape varieties:

85% Nebbiolo and 15% Vespolina

Production area:

Romagnano Sesia (Province of Novara), Italy

Vinification:

natural fermentation of must in temperature-controlled stainless steel tanks for 18-20 days

Aging:

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

Colour:

Ruby red with burgundy hues

Bouquet:

Delicate, intense and ethereal, fruity with characteristic notes of marasca cherries, wild berry jam and wild violets

Taste:

excellent, warm, full-bodied, quite soft, rightly tannic, savoury, lingering flavour, pleasant bitter aftertaste

Food pairings:

Perfect with roast red meat, game, braised meat, spicy 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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