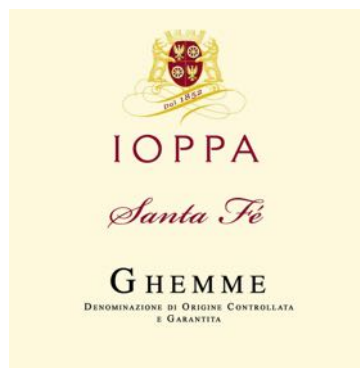


Ghemme Santa Fè



Appellation :

Ghemme DOCG (Controlled designation of origin guaranteed)

Grape varieties:

85% Nebbiolo and 15% Vespolina

Production area:

Romagnano Sesia (Province of Novara), Italy. The vineyard was planted in southwestern-facing hilltop area, characterized by soil with high clay content, in 1969

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:

Deep ruby red with fine orange hues

Bouquet:

Delicate, intense, pleasant and ethereal, fruity with characteristic notes of violets and strawberries

Taste:

Dry, velvety-textured, savoury and harmonic, rightly tannic, pleasant bitter aftertaste

Food pairings:

Deal 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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