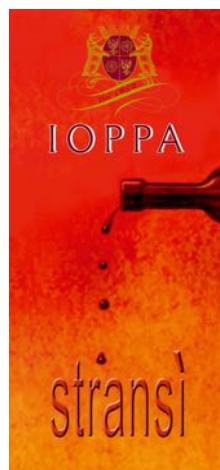


Stransi



Appellation :

Passito Wine

Grape varieties:

Vespolina (native grape variety)

Production area:

Romagnano Sesia (Province of Novara), Italy

Drying process:

First grapes to be harvested and left to dry in small plastic crates. Thanks to a breezy microclimate, grapes dry naturally from late September to March of the following year

Vinification:

Dried grapes are pressed and put into stainless steel tanks. With skin-contact maceration for the first 10 days, fermentation gets started. When skins are removed, the must continues its long and slow fermentation in small barrels for at least 60 days until it stops naturally leaving behind a high amount of residual sugar

Aging:

48 months in small oak barrels and bottle refinement for at least 1 year

Yield of grapes in wine:

about 20%

Colour:

Very bright ruby red

Bouquet:

Rich in complex notes of spices, ripe red fruit, sour cherries, small black berries, and with hints of vanilla

Taste:

Very well-structured, good sugar-acid balance; light tannin makes the wine harmonic with a long aftertaste

Food pairings:

Perfect with chocolate cakes with sour cherry or black/red berry topping, and game such as venison with wild berry sauce



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