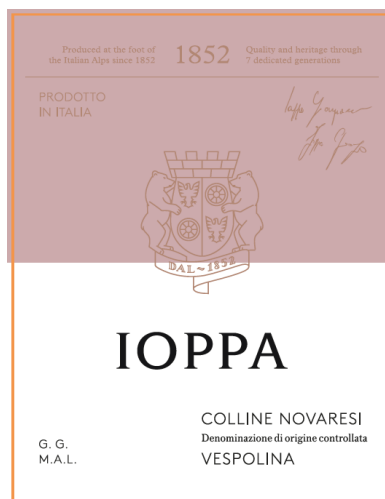


Vespolina Coda Rossa



Appellation :

Colline Novaresi DOC (Controlled designation of origin)

Grape variety:

Vespolina (native grape variety)

Production area:

Sizzano (Province of Novara), Italy

Vinification:

natural fermentation of must in temperature-controlled stainless steel tanks for 7-10 days

Aging:

In stainless steel tanks for 1 year and then bottle refinement for a few months

Colour:

Bright ruby red with purple sparks

Bouquet:

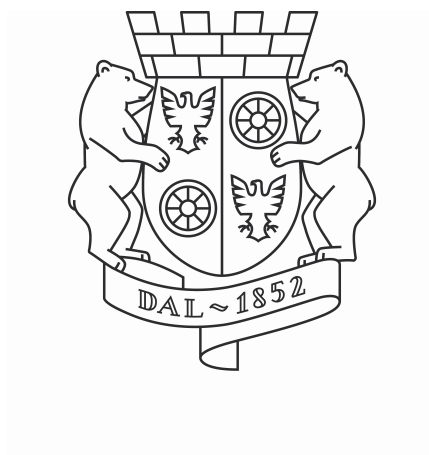
Winey and floral with notes of violets and roses, fruity with flavour of small red berries fully blended with the unique balsamic Vespolina aroma, black pepper and graphite overtones

Taste:

Soft and balanced taste supported by great freshness and full body, well-rounded tannins ending in a pleasant, long lingering aftertaste

Food pairings:

Perfect with Piedmontese salami and hors d'oeuvres, rich and tasty first and second courses and with grilled meats



IOPPA

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