Vespolina DOC

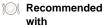




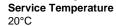
Tasting Notes

Fresh, winey, ethereal, floral and slightly spicy

| Flor al | **** | Spic y | **** |
|------------|------|-----------|------|
| | **** | Bals | **** |
| V | | amic | |







Rating: Not Rated Yet

Ask a question about this product

Manufacturer Fratelli loppa

Description 🥌 Origin

Romagnano Sesia (Province of Novara), Northeastern Piedmont



™ Grapes

100% Vespolina



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Vinification

Natural fermentation of must in temperature controlled stainless steel tanks for half year then 48 months big Slavonian oak casks (25-30 hl) and bottle refinement for at least two years

Fining

Half shape = 6 months Full shape = 1 year







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