


Bricco Balsina Ghemme DOCG



 **Tasting Notes**
Harmonic, warm, lingering
in the mouth, a big tannic,
full-bodied and powerful


Floral	★★★★☆	Spicy	★★★★★
Fruity	★★★★★	Balsamic	★★★★☆


 **Recommended with** 
Ideal for fine dining
and gourmet food.
Perfect with
tagliatelle pasta,
gnocchi and ravioli
in stew meat sauce



 **Service Temperature**
21°C


Rating: Not Rated Yet
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Manufacturer [Fratelli Ioppa](#)

Description  **Origin**
Romagnano Sesia.
Vineyard located on
gravelly hillside, with gently
sloping southwestern
exposure, in the best
producing area called
Balsina

 **Grapes**
85% Nebbiolo and 15%
Vespolina

 **Alcohol**
14,5 
% vol

 **Vinification**
Natural fermentation of
must in temperature-
controlled stainless steel
tanks for 2 years then 48
months in big Slavonian
oak casks (25-30 hl) and
bottle refinement for at least
3 years

Fining
Half shape = 6 months
Full shape = 1 year

  
steel wood bottle