

## Coda Rossa Vespolina DOC



### Tasting Notes

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

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



### Recommended with

Perfect with Piedmontese salami and hors d'oeuvres, typical first courses such as Paniscia Novarese (rice with beans, abbage and pork), grilled meats




**Service Temperature**  
18°C

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

Description




Origin

Sizzano (Province of Novara), Northeastern Piedmont




Grapes


100% Vespolina



Alcohol

14% vol






Vinification


Natural fermentation of must in temperature controlled stainless steel tanks for 1 year and half and then bottle refinement for several months


Fining

Half shape = 6 months

Full shape = 1 year

steel

wood

bottle