



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