

IOPPA



The Company

Ioppa has been proud of its wines for many generations. There are documents in the company archives dating back to 1852, when the ancestor Michelangelo bought the land for the vineyards.

Between tradition and innovation: (top) Pierino Ioppa with oenologist Garolio and Professor Dalmazzo (1966); (below) two more generations bring good prospects for the future of the company.



Grandfather Giacomo built a new winery on the grounds in 1920. His son, Pierino, did this again in 1974. Now the company has moved to the heart of the most important vine-growing area in Romagnano Sesia. Ioppa has built a cellar for the aging in oak casks, another for the refinement in bottles. On the ground floor there are rooms for the fermentation of the grapes and the bottling, a point of sale store and a tasting room.



The Vineyard

To obtain an excellent final result, it all starts with a careful pruning. During summertime, the grapes are thinned out for careful selection of the right grapes. This means a lower quantity, but a great quality that will give excellent wines for aging.

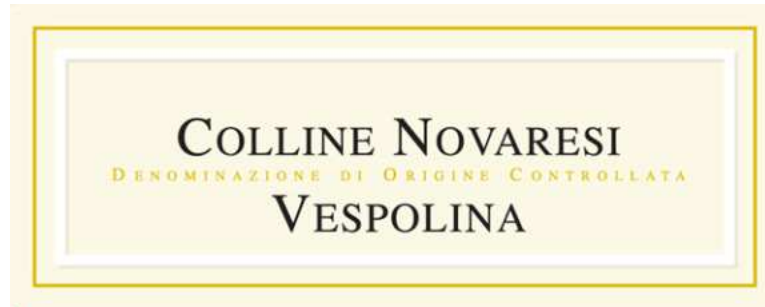
Ioppa takes great care about the environment and consumer health. Only targeted treatments are carried out in the vineyards, using only products with a low environmental impact.



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VESPOLINA D.O.C.

Lively ruby red with a fresh and flowery bouquet, slightly spicy; the flavors are supple, full-bodied, warm, balanced, intense and persistent. A good accompaniment to salami appetizers, roast white and red meat, poultry, game, and grilled food. Uncork a few minutes before serving.

Grape Variety: 100% Vespolina

Production Area: Romagnano Sesia and Sizzano (province of Novara), north Piemonte

Soil Type: silt and clay

Training System: Guyot

Density: 4200 per HA

Production: 55-60 q/Ha

Harvest: Manual harvest from mid-September to mid-October

Vinification: Maceration and fermentation in temperature-controlled stainless steel tanks for 10-12 days

Aging: 18-24 months in oak casks, then one year maturation in the bottle





UVA RARA D.O.C.

Brilliant, vivid red. Bouquet is characteristic with pleasant, flowery nose. Harmonious, fresh and dry flavors. Goes well with cold or warm appetizers, mixed meats, soups, fired food and roast, white meat.

Grape Variety: 100% Uva Rara (also known as Bonarda Novarese)

Production Area: Romagnano Sesia (province of Novara), north Piemonte

Soil Type: silt and clay

Training System: Guyot

Density: 4200 per HA

Production: 70 q/Ha

Harvest: Manual harvest from mid-September to mid-October

Vinification: Maceration and fermentation in temperature-controlled stainless steel tanks for 8 days

Agging: In steel tanks, further maturation in the bottles





GHEMME D.O.C.G.

Ruby red with garnet reflections. A fine bouquet, intense, ethereal, fruity with characteristic cherries and red jam notes and violets. The flavor is rich and warm, full-bodied, quite supple, rightly tannic, tasty, persistent with a pleasantly bitter finish. Suggested with red meat, game, braise and strong cheeses. Recommended to open the bottle at least two hours before serving.

Grape Variety: 85% Nebbiolo, 15% Vespolina

Production Area: Ghemme and Romagnano Sesia (province of Novara), north Piemonte

Soil Type: silt and clay

Training System: Guyot

Density: 4200 per HA

Production: 55-60 q/Ha

Harvest: Manual harvest from mid-September to mid-October

Vinification: Maceration and fermentation in temperature-controlled stainless steel tanks for 10-12 days

Aging: 24 months in oak casks, plus one year in the bottles





GHEMME D.O.C.G. "SANTA FÈ"

Ruby red with garnet and orange reflections. Fine, intense bouquet, pleasing and ethereal, with characteristic notes of violets and strawberries. Dry, velvety flavor, full and harmonious. Suitable for a rich and elaborate meal, white and red meat, pasta with meat sauce and mature hard cheeses.

Grape Variety: 85% Nebbiolo, 15% Vespolina

Production Area: Romagnano Sesia (province of Novara), north Piemonte, in a vineyard planted in 1969 on an austere clayey soil facing south-west.

Soil Type: silt and clay

Training System: Guyot

Density: 4200 per HA

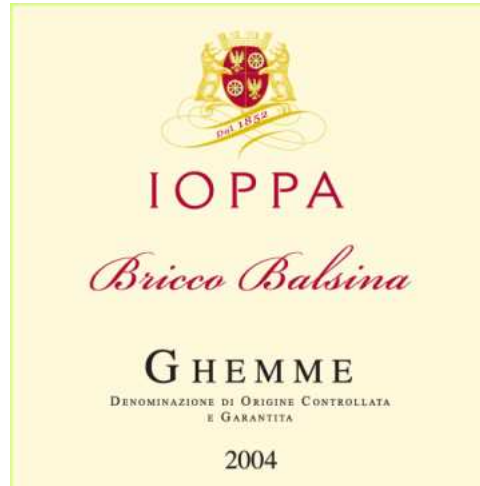
Production: 45 q/Ha

Harvest: Manual harvest from mid-September to mid-October

Vinification: Maceration and fermentation in temperature-controlled stainless steel tanks for 10-12 days

Agging: 24 months in oak casks, further 12 months maturation in the bottles





GHEMME D.O.C.G. "BRICCO BALSINA"

Ruby red with garnet and orange reflections. Fine, intense bouquet, pleasing and ethereal, with characteristic notes of violets and strawberries. Dry, velvety flavor, full and harmonious. Suitable for a rich and elaborate meal, white and red meat, pasta with meat sauce and mature hard cheeses.

Grape Variety: 85% Nebbiolo, 15% Vespolina

Production Area: Romagnano Sesia (province of Novara), north Piemonte, in a hillside area called Balsina facing south-west; particularly suitable for wine growing, with an alluvial soil rich in mineral salts due to the breaking up of stones on the surface.

Soil Type: silt and clay

Training System: Guyot

Density: 4200 per HA

Production: 45 q/Ha

Harvest: Manual harvest from mid-September to mid-October

Vinification: Maceration and fermentation in temperature-controlled stainless steel tanks for 10-12 days

Aging: 24 months in oak casks, further 12 months maturation in the bottles

