



TENUTE SELLA
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Castellorto

D.O.C COSTE DELLA SESIA



*A modern version of a local wine, both crisp and drinkable.
The grapes for this wine come from the Bramaterra district and
are vinified traditionally in 30 hl Slavonian oak vats..*

VARIETIES: Nebbiolo 60%, Croatina 35%, Vespolina 5%

FIRST YEAR OF PRODUCTION: 2006

PRODUCTION ZONE: Upper Piedmont, in the Sella vineyards
situated in the townships of Villa del Bosco, Brusnengo and Lessona

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 15 years

POSITION: hillside

ORIENTATION: southwest / southeast

ELEVATION: 330 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of red-brown, volcanic porphyritic sands

HARVEST PERIOD: beginning of October

VINIFICATION

Destemming-crushing

*Classic fermentation in stainless steel tanks
with pumping over and rack and return*

AVERAGE LENGTH OF MACERATION: 21 days

Malolactic fermentation the following spring in oak cooperage

ELEVAGE: 14 months in 34 hl Slavonian oak casks

POTENTIAL FOR AGEING: over 15 years

