



TENUTE SELLA  
1 6 7 1

# Clementina

D R Y S P A R K L I N G R O S E W I N E



*A sparkling version of Nebbiolo, tinted pink.  
An agile, crisp, sparkling wine. Creamy palate and dry finish  
embellished with the classic sapidity that sets all our wines apart.*

**VARIETIES:** Nebbiolo 100%

**FIRST YEAR OF PRODUCTION:** 2015

**PRODUCTION ZONE:** Upper Piedmont, from Bramaterra  
vineyards situated in the Villa del Bosco township

## VINEYARD CHARACTERISTICS

**AVERAGE AGE OF VINES IN PRODUCTION:** 45 yeras

**ORIENTATION:** southwest / southeast

**ELEVATION:** 270-350 metres above sea level

**TRAINING SYSTEM:** classic guyot

**SOIL:** volcanic, very acid pH, dark, red-brown soil,  
formed by the wearing down of iron-rich porphyritic rock.

**HARVEST PERIOD:** mid-September

## VINIFICATION

*Destemming-crushing*

*Pressing in bladder press*

*Static settling of must*

*Inoculation and fermentation in stainless steel tanks at 15°C*

*Repose and clarification in stainless steel tanks Charmat Method*

*'Prise de mousse' via the long Martinotti method in pressurised tanks*

