



TENUTE SELLA
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Insubrico

METODO CLASSICO PAS DOSÉ



*Classic method, pas dosé, sparkling wine.
Obtained from Nebbiolo vines grown in the volcanic soil of Bramaterra,
on the Insubrica crest in the township of Villa del Bosco.
32 months bottle-ageing prior to disgorgement.*

VARIETIES: Nebbiolo 100%

FIRST YEAR OF PRODUCTION: 2014

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 origin, very acid pH, dark red-brown from wearing down of iron-rich porphyritic rock

HARVEST PERIOD: beginning of September

VINIFICATION

Destemming-crushing

Gentle 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.

Classic method, bottle-ageing for 32 months Disgorgement spring 2018

