



TENUTE SELLA
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Majoli

D.O.C COSTE DELLA SESIA



Aristocratic Nebbiolo in its most jovial and carefree version. Freshness and delicacy combine in a wine that makes drinkability its calling card.

VARIETIES: *Nebbiolo 100%*

FIRST YEAR OF PRODUCTION: *2006*

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

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: *45 years*

POSITION: *hillside*

ORIENTATION: *southwest / southeast*

ELEVATION: *270-350 metres above sea level*

TRAINING SYSTEM: *classic guyot*

SOIL: *pH-acid soil composed of yellow-orange marine sands and red porphyritic sands of volcanic origin*

HARVEST PERIOD: *beginning of October*

VINIFICATION

Destemming-crushing

In-press maceration for six hours followed by gentle pressing

Static settling of must

Inoculation and fermentation in stainless steel tanks at 18°C

Rest and clarification in stainless steel tanks

MALOLACTIC FERMENTATION: *not carried out*

ELEVAGE: *five months in stainless steel tanks*

POTENTIAL FOR AGEING: *up to three years from harvest*

