



TENUTE SELLA
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San Sebastiano alle Zeppe

D.O.C LESSONA



A name symbolic of Lessona and its history. The San Sebastiano alle Zeppe hill has been planted with vines since 1436. From these grapes—in this historical vineyard, with its old Nebbiolo and Vespolina trunks—comes a wine that unerringly reveals the elegance and depth of the Lessona soil.

VARIETIES: Nebbiolo 85%, Vespolina 15%
FIRST YEAR OF PRODUCTION: 1993
PRODUCTION ZONE: Upper Piedmont, on a single hill, planted since 1436 and situated in the highest part of the township of Lessona

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 75 years
POSITION: hillside
ORIENTATION: southwest
ELEVATION: 330 metres above sea level
TRAINING SYSTEM: classic guyot
SOIL: pH-acid soil composed of yellow-orange marine sands
HARVEST PERIOD: first half of October

VINIFICATION

selective harvest and further selective sorting in the cellar
Destemming-crushing
Classic fermentation in stainless steel tanks
with pumping over and rack and return

AVERAGE LENGTH OF MACERATION: 25 days
Malolactic fermentation the following spring in oak cooperage
ELEVAGE: 24 months in 25 hl Slavonian oak casks
and 12 months in Allier oak tonneaux
POTENTIAL FOR AGEING: over 30 years

