



TENUTE SELLA
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Orbello

D.O.C COSTE DELLA SESIA



Our version of a “family wine” with Nebbiolo, Vespolina and a touch of Cabernet Sauvignon from younger vineyards. Pleasing and crisp, it cedes none of the refinement that we aim for in our wines

VARIETIES: Nebbiolo 85%, Croatina 5%, Vespolina 5%, Cabernet Sauvignon 5%

FIRST YEAR OF PRODUCTION: 1980

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: 45 years

POSITION: hillside

ORIENTATION: southwest / southeast

ELEVATION: 270-350 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of red porphyritic sands of volcanic origin and yellow-orange marine 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: 10 days

Malolactic fermentation the following spring in oak cooperage

ELEVAGE: 12 months in 50 hl Slavonian oak casks

POTENTIAL FOR AGEING: over 10 years

