



TENUTE SELLA
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Lessona

D.O.C LESSONA



Lessona's soil, with its ancient marine sands, restores finesse and a delicate touch to the wines from this corner of Piedmont. This wine is made from the best grapes selected from our parcels of land in Lessona.

VARIETIES: *Nebbiolo 85%, Vespolina 15%*

FIRST YEAR OF PRODUCTION: *1671*

PRODUCTION ZONE: *Upper Piedmont in the historic hills of Lessona township*

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: *55 years*

POSITION: *hillside*

ORIENTATION: *southwest*

ELEVATION: *300 metres above sea level*

TRAINING SYSTEM: *classic guyot*

SOIL: *pH-acid soil composed of yellow-orange marine sands*

HARVEST PERIOD: *from mid-September to mid-October*

VINIFICATION

Destemming-crushing

Classic fermentation in stainless steel tanks with pumping over and rack and return

AVERAGE LENGTH OF MACERATION: *24 days*

Malolactic fermentation in oak cooperage in the spring

ELEVAGE: *12 months in 50 hl Slavonian oak casks*

POTENTIAL FOR AGEING: *over 30 years*

