



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 Franc from younger vineyards. Pleasing and crisp, it cedes none of the refinement that we aim for in our wines

VARIETIES: Nebbiolo 90%, Vespolina 5%, Cabernet Franc 5%
FIRST YEAR OF PRODUCTION: 1980
PRODUCTION ZONE: Upper Piedmont, in the Sella vineyards situated in the townships of Cerreto Castello, Brusnengo and Lessona

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 15 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 228L French barriques
POTENTIAL FOR AGEING: over 10 years

