



TENUTE SELLA

Bramaterra

For more than 350 years, the Sella family has been viticultural stewards of the dramatic mountain vineyards of Alto Piemonte, playing a significant role in the establishment of Lessona and Bramaterra as key Italian wine appellations in the late 1970s. Tenute Sella wines are a gossamer departure from the more robust Nebbiolo wines of both the Langhe and other Alto Piemonte producers, defined by lofty aromatics, incredible finesse and fine-grained tannins. The family's footprint in Alto Piemonte extends across the Lessona, Bramaterra, and Coste della Sesia appellations, yet it remains an artisanal estate, with some 80 acres of mountainous vineyards producing roughly 15,000 cases per year.

WINERY: Tenute Sella

WINEMAKER: Riccardo Giovannini

ESTABLISHED: 1671

REGION: ITALY • Piedmont • Lessona

APPELLATION: Bramaterra DOC

BLEND: 100% Nebbiolo

VINEYARDS: Estate vineyards, facing southwest, in the township of Villa del Bosco, the highest point in the appellation (900-1,050 feet). Soils are described as "porphyritic sands" of volcanic origin, rich in minerals such as quartz and feldspar.

AGE OF VINES: 48 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in steel tanks; maceration lasts around 30 days. Aged for 24 months in 50HL French oak cask followed by 12 months in bottle.

TASTING IMPRESSIONS: Spicier and more mineral, with a firmer tannic structure than the Lessona. Aromas and flavors of dried black cherry, red currant, blood orange peel, black tea, sandalwood, tobacco. Medium-bodied, with bright acidity and profound minerality.

PAIRING SUGGESTIONS: Agnolotti dal plin; paniscia Novarese (risotto with beans and sausage)

NOTES: The Bramaterra DOC, like Lessona, remains extremely small, with just 128 acres of "registered" vineyards.



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