



## TENUTE SELLA

### Bramaterra 'I Porfidi'

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:** 70% Nebbiolo, 20% Croatina, 10% Vespolina

**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. This is a selection of the estate's oldest-vine fruit.

**AGE OF VINES:** 80 years

**WINEMAKING:** Hand-harvested, selecting fruit from the oldest vines; all grape varieties harvested and vinified separately. Destemmed; fermented on indigenous yeasts in steel tanks; maceration lasts around 45 days. Aged for 24 months in new French oak barrique (medium-toast) followed by 12 months in bottle.

**TASTING IMPRESSIONS:** Darker-toned, spicy, yet still brighter and lighter than Barolo or Barbaresco. Heady aromas of red cherry, plum, rose petals, blood orange, pink peppercorns, tobacco, black tea, and wild herbs.

**PAIRING SUGGESTIONS:** Braised beef; risotto with red wine & gorgonzola

**NOTES:** "Porfidi" is Italian for "porphyry," a reference to Bramaterra's volcanic soils rich in porphyritic sands.



## NORTH BERKELEY IMPORTS

northberkeleyimports.com