



## TENUTE SELLA

### Lessona

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:** Lessona DOC

**BLEND:** 100% Nebbiolo

**VINEYARDS:** Estate parcels in the gentle hills of the Lessona DOC, at elevations extending to 900 feet. Soils are predominantly ancient marine sands with fossilized seashells.

**AGE OF VINES:** 55 years, on average

**WINEMAKING:** Hand-harvested. Destemmed; fermented on indigenous yeasts in steel tanks. Aged for 24 months in 50HL French oak casks followed by 12 months in bottle prior to release.

**TASTING IMPRESSIONS:** Perfumed and delightfully plush; an ethereal expression of Nebbiolo that is strongly reminiscent of Burgundian Pinot Noir in aroma, texture, and flavor.

**PAIRING SUGGESTIONS:** Grilled salmon steaks; wine-based beef stew

**NOTES:** The Lessona DOC, like many of the appellations in Alto Piemonte, is extremely small; currently there are only 90 acres of vines certified for the production of Lessona-branded wines.



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