



TENUTE SELLA

Lessona 'San Sebastiano allo Zoppo'

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: A hillside vineyard of roughly 6 acres in the highest part of Lessona, facing southwest, near 1,000 feet in elevation. Soils are predominantly yellow-orange colored marine sands.

AGE OF VINES: 75+ years

WINEMAKING: Hand-harvested. 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: Aromas of black raspberry, wild strawberries, black tea, blood orange peel, rose petals, and darker notes of turned earth and pulverized rocks.

PAIRING SUGGESTIONS: Beef tenderloin; Italian fonduta (fondue)

NOTES: The Sella family references a land deed from the year 1436 in which a vineyard in a locality called "Zoppo," in what is now Lessona, was sold to the de Bulgaro family. The Sellas later acquired this parcel; it is their "grand cru" single-vineyard Nebbiolo from Lessona, with a historic family villa perched atop the vineyard.



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