



## TENUTE SELLA

# Coste della Sesia Nebbiolo 'Orbello'

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:** Coste della Sesia Nebbiolo DOC

**BLEND:** 100% Nebbiolo

**VINEYARDS:** Estate parcels within the Coste della Sesia appellation, in the township of Quaregna Cerreto, Villa del Bosco, Brusnengo and Lessona. Soils range from yellow-orange marine Pliocene sands to volcanic porphyric sandy soils with distinctive reddish-brown hues, as well as areas characterized by kaolinitic (mineral) clay soils.

**AGE OF VINES:** 15 years, on average

**WINEMAKING:** Hand-harvested. Destemmed; fermented in steel tanks on indigenous yeasts with frequent pump-overs during a 15-day maceration period. Aged in French oak barrique (medium-toast) and 50HL "botti" for 6 months, then three months in bottle before release.

**TASTING IMPRESSIONS:** Tangy with a rustic touch, yet ethereal and lifted. Aromas and flavors of rose petal, orange rind, crushed stones, dried cherry. Fine-grained tannins and mouth-watering acidity lend grip and refreshment.

**PAIRING SUGGESTIONS:** Grilled sausages, *pasta e fagioli*, mushroom risotto. Serve at cellar temperature or cooler.



## NORTH BERKELEY IMPORTS

northberkeleyimports.com