



TENUTE SELLA
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Lessona

San Sebastiano allo Zoppo 2007

GRAPE VARIETIES: Nebbiolo 85%, Vespolina 15%

FIRST VINTAGE: 1993

PRODUCTION AREA: in Northern Piedmont, in a hill planted with vineyards since 1436, rising in the highest point of elevation of the town of Lessona

THE VINEYARDS

AVERAGE AGE OF VINES: 75 years

EXPOSURE TO SUNLIGHT: South-West

ALTITUDE: 330 meters above sea level

VINE TRAINING TECHNIQUE: classic guyot

SOIL TYPE: with acid pH composed of orange-yellow sea sand

HARVEST DATE: early October

WINEMAKING

Destemming-crushing

Fermentation in stainless steel vats with pumping over and déléstage

AVERAGE MACERATION TIME: 25 days

Malolactic fermentation during the following spring in wood

MATURATION: 24 months in 25 hl Slavonian oak barrels and 12 months in Allier oak tonneaux

AGEING POTENTIAL: over 30 years

ANALYTICAL DATA

TOTAL ALCOHOL CONTENT: 13,62%

TOTAL ACIDITY: 5,95 g/l

TOTAL DRY EXTRACT: 30,08 g/l

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