



PIEMONTE BIANCO 'PIANDORO'

Piemonte, Italy

Tenute Sella



www.tenutesella.it

Method & Production

Hand-picked Erbaluce and Riesling grapes, both from the terraced vineyards acquired in 2014 in the township of Brusnengo. Destemming and crushing, pressing using a bladder press. Static settling of the must. Fermentation in stainless steel tanks at 18°C. Maturation 90% in stainless steel for 1 year, whilst 10% of the volume rests in new French barriques for 3 months. 6 months of bottle refinement before release.

Tasting Notes

Fresh aromas of white flowers envelop the nose, followed by citrus fruit and an underlying minerality. Dry, with bright citrus flavours dominating the palate, ripe pear, fleshy texture, and zingy acidity. A mouth-watering drop which is very persistent.

Food Matching

Salads, antipasti or light seafood dishes pair well with this wine.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TL0121	Piemonte Bianco 'Piandoro'	Riesling : 85% Erbaluce: 15%	2021	13.0%	Cork	6X0.75lt	No	No	Yes	No