



## COSTE DELLA SESIA NEBBIOLO 'ORBELLO'

Piemonte, Italy  
Tenute Sella



[www.tenutesella.it](http://www.tenutesella.it)

### Method & Production

Orbello is a small village very close to the vineyard where this wine is produced from. A traditional blend that Tenute Sella has been producing for more than 50 years. Nebbiolo, Vespolina and a touch of Cabernet Sauvignon, all the grapes are hand-harvested. Once picked a cold maceration is carried out. Alcoholic and malolactic fermentations in stainless steel tank. Aging for 1 year in used barriques, and 6 months refinement in bottle.

### Tasting Notes

Attractive nose of mixed red fruits, very bright. The palate is soft and mouth-filling. Red fruits follow through with a touch of minerality. Great finesse, gentle and seamless.

### Food Matching

Wild mushroom risotto

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
TL0222	Coste della Sesia Nebbiolo 'Orbello'	Nebbiolo: 90% Cabernet Sauvignon: 5% Vespolina: 5%	2022	13.0%	Cork	6X0.75lt	No	No	Yes	No