



## LESSONA

Piemonte, Italy

Tenute Sella



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

### Method & Production

A Nebbiolo-based blend with a small amount of Vespolina, all hand-picked. Destemming, pressing, and fermentation in temperature-controlled stainless steel tanks with pumping over and rack and returns. Maturation in barriques for 1 year and then the wine is moved to 5000L French barrel for another 2 years. 1 year bottle refinement before release.

### Tasting Notes

Very vibrant. Complex nose of red fruits, hints of tea, orange peel, iron, and earth. The palate is rounded, silky, and delicate, with earthy tones and bright acidity.

### Food Matching

Game and red meat

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
TL0618	Lessona	Nebbiolo: 90% Vespolina: 10%	2018	13.5%	Cork	6X0.75lt	No	No	Yes	No