



LESSONA

Piemonte, Italy

Tenute Sella



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
Red Wine										
TL0619	Lessona	Nebbiolo: 90% Vespolina: 10%	2019	13.5%	Cork	6X0.75lt	No	No	Yes	No