



## COSTE DELLA SESIA ROSATO 'MAJOLI'

Piemonte, Italy

Tenute Sella



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

### Method & Production

Manual harvesting of the Nebbiolo grapes, which are crushed and de-stemmed. Maceration for six hours in the press, followed by a gentle pressing. Static settling of the must. Inoculation using selected yeasts and fermentation in stainless steel tanks at 18°C. Repose and clarification in stainless steel tanks. 6 months aging in stainless steel, 3 months of which were on the lees.

### Food Matching

Light starters and appetizers. Soft cheeses like feta or goat's cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural type
<b>Rosé Wine</b>										
TL0723	Coste della Sesia Rosato 'Majoli'	Nebbiolo	2023	13.0%	Cork	6X0.75lt	No	No	Yes	No