



TENUTE SELLA
1671

Coste della Sesia Rosso Orbello

Piedmont



Appellation: COSTE DELLA SESIA DOC

Zone: northern Piedmont, estate of Bramaterra (Villa del Bosco) and estate of Lessona (Lessona)

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 50% Nebbiolo - 20% Barbera - 15% Croatina - 10% Vespolina - 5% Cabernet sauvignon

Vineyard age (year of planting): Nebbiolo 1970 - Barbera 1970 - Croatina 1970 - Vespolina 1970 - Cabernet sauvignon 1970

Soil Type: soils with an acid pH made up of reddish brown porphyric sands of volcanic origin and of orange yellow sands of marine origin

Exposure: south-west/south-east

Altitude: 270-350 meters above sea level

Colour: mauve red

Nose: complex, timid at first, but it quickly opens up and becomes fruity with berry and cherry notes

Flavour: Full in the mouth, supple, good acidity, long mineral finish

Serving temperature (°C): n/a

Match with: n/a

Average no. bottles/year: 13,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: Vine training system: guyot Harvest: mid September-mid October

Vinification and ageing: Destemming and crushing of the clusters. Alcoholic fermentation and maceration with the skins in steel vats with pumping over of the must and delestages for 18 days. The malolactic fermentation takes place in wood during the spring. The wine matures for 12 months in large Slavonian oak casks (50 hectolitres capacity).

Awards: n/a

Estate History

The estate is located in northern Piedmont, right at the foot of the Alps of Biella. It is owned by the Sella family, a very old and important Italian family of textile industrialists. The first vineyards were purchased in Lessona by Comino Sella in 1671. It seems that there was a vineyard in 1436 where the most important cru of the estate, vigneto dello Zoppo, now stands. Marco Rizzetti, member of the Sella family, runs the estate together with the talented agronomist and oenologist Paolo Benassi. Marco's aim is to manage Tenute Sella with the maximum respect of tradition and to re-establish the importance of this terroir. Paolo has worked for many years as supervisor of the wine maker team of one of the largest estates in Montalcino and has been working at Tenute Sella since 2013. The vineyard extension is now 23 hectares within the area of four appellations: Lessona DOC, Bramaterra DOC, Coste della Sesia DOC and Piemonte DOC (which is the regional appellation). Wines under all these appellations are produced for a total of approximately 75,000 bottles/year. This is a very rainy zone, as the Alps form a barrier against the weather fronts of the Atlantic, the soils vary from sandy soils of marine origin to soils that originate from the disintegration of porphyry. These are acid red soils rich in iron and in microelements which give an evident minerality to the wines. Lessona was one of the most important viticulture areas of Italy at the beginning of 1900s with an extension of 40,000 hectares. Now there are only 20 hectares of vineyards in Lessona. The main grape variety in the blend of the wines of Lessona and Bramaterra is Nebbiolo of the "Spanna" biotype. The other varieties that go in the blend are Croatina and Vespolina (Bramaterra) and Vespolina (Lessona). Low impact viticulture is carried out: grass cover on the aisles is a necessity here due to the rain, no insecticides are used. All the vineyards are in a very natural setting. Although the vineyard extension is not great, harvest takes more than a month, as the grapes of each single vineyard and parcel are picked and vinified separately. The cellar is in an old silk factory (another industry that was very important together with wool textiles), it is partly underground and the equipment is very modern. The wine production philosophy is to continue tradition together with the modern know-how. And the main effort is to enhance the character of each vineyard.





TENUTE SELLA
1671

Lessona San Sebastiano allo Zoppo

Piedmont



Appellation: LESSONA DOC

Zone: northern Piedmont, commune of Lessona

Cru: n/a

Vineyard extension (hectares): 1.5

Blend: 85% Nebbiolo - 15% Vespolina

Vineyard age (year of planting): Nebbiolo 1940 - Vespolina 1940

Soil Type: soils with an acid pH made up of orange yellow sand of marine origin

Exposure: n/a

Altitude: 330 meters above sea level

Colour: deep red with slight garnet reflections

Nose: complex, at first with leather notes that subsequently get integrated with mint, black pepper, coffee and tobacco notes

Flavour: powerful and fresh structure, a wine suitable for long ageing

Serving temperature (°C): n/a

Match with: n/a

Average no. bottles/year: 2,600

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: The hill, where the vineyard stands, has been planted with vines since 1436. The vineyard is in the highest part of Lessona. Vine training system: guyot. Harvest: during the first 15 days of October.

Vinification and ageing: The clusters are destemmed and crushed. Alcoholic fermentation and maceration with the skins in steel with pumping over of the must and delestage for 25 days. Malolactic fermentation in wood during the following spring. The wine matures for 24 months in large Slavonian oak casks (capacity 25 hectolitres) and for 12 months in Allier oak tonneaux.

Awards: n/a

Estate History

The estate is located in northern Piedmont, right at the foot of the Alps of Biella. It is owned by the Sella family, a very old and important Italian family of textile industrialists. The first vineyards were purchased in Lessona by Comino Sella in 1671. It seems that there was a vineyard in 1436 where the most important cru of the estate, vigneto dello Zoppo, now stands. Marco Rizzetti, member of the Sella family, runs the estate together with the talented agronomist and oenologist Paolo Benassi. Marco's aim is to manage Tenute Sella with the maximum respect of tradition and to re-establish the importance of this terroir. Paolo has worked for many years as supervisor of the wine maker team of one of the largest estates in Montalcino and has been working at Tenute Sella since 2013. The vineyard extension is now 23 hectares within the area of four appellations: Lessona DOC, Bramaterra DOC, Coste della Sesia DOC and Piemonte DOC (which is the regional appellation). Wines under all these appellations are produced for a total of approximately 75,000 bottles/year. This is a very rainy zone, as the Alps form a barrier against the weather fronts of the Atlantic, the soils vary from sandy soils of marine origin to soils that originate from the disintegration of porphyry. These are acid red soils rich in iron and in microelements which give an evident minerality to the wines. Lessona was one of the most important viticulture areas of Italy at the beginning of 1900s with an extension of 40,000 hectares. Now there are only 20 hectares of vineyards in Lessona. The main grape variety in the blend of the wines of Lessona and Bramaterra is Nebbiolo of the "Spanna" biotype. The other varieties that go in the blend are Croatina and Vespolina (Bramaterra) and Vespolina (Lessona). Low impact viticulture is carried out: grass cover on the aisles is a necessity here due to the rain, no insecticides are used. All the vineyards are in a very natural setting. Although the vineyard extension is not great, harvest takes more than a month, as the grapes of each single vineyard and parcel are picked and vinified separately. The cellar is in an old silk factory (another industry that was very important together with wool textiles), it is partly underground and the equipment is very modern. The wine production philosophy is to continue tradition together with the modern know-how. And the main effort is to enhance the character of each vineyard.



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TENUTE SELLA
1671

Lessona

Piedmont



Appellation: LESSONA DOC

Zone: northern Piedmont, commune of Lessona

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 80% Nebbiolo - 20% Vespolina

Vineyard age (year of planting): Nebbiolo 1960 - Vespolina 1960

Soil Type: soils with an acid pH made up of orange yellow sand of marine origin

Exposure: south-west/south-east

Altitude: 300 meters above sea level

Colour: deep red with garnet nuances

Nose: complex, red fruit and pepper notes

Flavour: elegant structure, supple and gentle tannins. Long and enticing finish.

Serving temperature (°C): n/a

Match with: n/a

Average no. bottles/year: 10,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: Vine training system: guyot. Harvest: from mid September till mid October.

Vinification and ageing: Destemming and crushing of the clusters. Alcoholic fermentation and maceration with the skins with pumping over of the must and delestage. The malolactic fermentation takes place in wood during the following springtime. The wine matures in large Slavonian oak casks for 24 months.

Awards: n/a

Estate History

The estate is located in northern Piedmont, right at the foot of the Alps of Biella. It is owned by the Sella family, a very old and important Italian family of textile industrialists. The first vineyards were purchased in Lessona by Comino Sella in 1671. It seems that there was a vineyard in 1436 where the most important cru of the estate, vigneto dello Zoppo, now stands. Marco Rizzetti, member of the Sella family, runs the estate together with the talented agronomist and oenologist Paolo Benassi. Marco's aim is to manage Tenute Sella with the maximum respect of tradition and to re-establish the importance of this terroir. Paolo has worked for many years as supervisor of the wine maker team of one of the largest estates in Montalcino and has been working at Tenute Sella since 2013. The vineyard extension is now 23 hectares within the area of four appellations: Lessona DOC, Bramaterra DOC, Coste della Sesia DOC and Piemonte DOC (which is the regional appellation). Wines under all these appellations are produced for a total of approximately 75,000 bottles/year. This is a very rainy zone, as the Alps form a barrier against the weather fronts of the Atlantic, the soils vary from sandy soils of marine origin to soils that originate from the disintegration of porphyry. These are acid red soils rich in iron and in microelements which give an evident minerality to the wines. Lessona was one of the most important viticulture areas of Italy at the beginning of 1900s with an extension of 40,000 hectares. Now there are only 20 hectares of vineyards in Lessona. The main grape variety in the blend of the wines of Lessona and Bramaterra is Nebbiolo of the "Spanna" biotype. The other varieties that go in the blend are Croatina and Vespolina (Bramaterra) and Vespolina (Lessona). Low impact viticulture is carried out: grass cover on the aisles is a necessity here due to the rain, no insecticides are used. All the vineyards are in a very natural setting. Although the vineyard extension is not great, harvest takes more than a month, as the grapes of each single vineyard and parcel are picked and vinified separately. The cellar is in an old silk factory (another industry that was very important together with wool textiles), it is partly underground and the equipment is very modern. The wine production philosophy is to continue tradition together with the modern know-how. And the main effort is to enhance the character of each vineyard.



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TENUTE SELLA
1671

Bramaterra I Porfidi

Piedmont



Appellation: BRAMATERRA DOC

Zone: northern Piedmont, the highest hill of the estate of Bramaterra (Villa del Bosco)

Cru: n/a

Vineyard extension (hectares): 1

Blend: 70% Nebbiolo - 20% Croatina - 10% Vespolina
Vineyard age (year of planting): Nebbiolo 1936 - Croatina 1936 - Vespolina 1936

Soil Type: soils with an acid pH made up of reddish brown porphyric sands of volcanic origin

Exposure: south-west

Altitude: 350 meters above sea level

Colour: Slightly garnet deep red

Nose: initial goudron notes followed by leather, liquorice and evident mineral notes

Flavour: powerful, lively, long and mineral finish

Serving temperature (°C): n/a

Match with: n/a

Average no. bottles/year: 3,300

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: Harvest: beginning of October. Vine training system: guyot. The clusters are selected in the vineyard and in the cellar on a sorting table.

Vinification and ageing: Destemming and crushing. Alcoholic fermentation and maceration with the skins in steel (31 days for Nebbiolo and Vespolina - 19 days for Croatina). Malolactic fermentation in wood the following spring. The wine matures in large Slavonian oak casks (25 hl) for 24 months and in French Allier oak barriques for 12 months.

Awards: n/a

Estate History

The estate is located in northern Piedmont, right at the foot of the Alps of Biella. It is owned by the Sella family, a very old and important Italian family of textile industrialists. The first vineyards were purchased in Lessona by Comino Sella in 1671. It seems that there was a vineyard in 1436 where the most important cru of the estate, vigneto dello Zoppo, now stands. Marco Rizzetti, member of the Sella family, runs the estate together with the talented agronomist and oenologist Paolo Benassi. Marco's aim is to manage Tenute Sella with the maximum respect of tradition and to re-establish the importance of this terroir. Paolo has worked for many years as supervisor of the wine maker team of one of the largest estates in Montalcino and has been working at Tenute Sella since 2013. The vineyard extension is now 23 hectares within the area of four appellations: Lessona DOC, Bramaterra DOC, Coste della Sesia DOC and Piemonte DOC (which is the regional appellation). Wines under all these appellations are produced for a total of approximately 75,000 bottles/year. This is a very rainy zone, as the Alps form a barrier against the weather fronts of the Atlantic, the soils vary from sandy soils of marine origin to soils that originate from the disintegration of porphyry. These are acid red soils rich in iron and in microelements which give an evident minerality to the wines. Lessona was one of the most important viticulture areas of Italy at the beginning of 1900s with an extension of 40,000 hectares. Now there are only 20 hectares of vineyards in Lessona. The main grape variety in the blend of the wines of Lessona and Bramaterra is Nebbiolo of the "Spanna" biotype. The other varieties that go in the blend are Croatina and Vespolina (Bramaterra) and Vespolina (Lessona). Low impact viticulture is carried out: grass cover on the aisles is a necessity here due to the rain, no insecticides are used. All the vineyards are in a very natural setting. Although the vineyard extension is not great, harvest takes more than a month, as the grapes of each single vineyard and parcel are picked and vinified separately. The cellar is in an old silk factory (another industry that was very important together with wool textiles), it is partly underground and the equipment is very modern. The wine production philosophy is to continue tradition together with the modern know-how. And the main effort is to enhance the character of each vineyard.



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TENUTE SELLA
1671

Lessona Omaggio a Quintino Sella

Piedmont



Appellation: LESSONA DOC

Zone: northern Piedmont, commune of Lessona

Cru: Rivaccia

Vineyard extension (hectares): 1.5

Blend: 85% Nebbiolo - 15% Vespolina

Vineyard age (year of planting): Nebbiolo 1965 - Vespolina 1960

Soil Type: soils with an acid pH made up of orange yellow sand of marine origin

Exposure: south-west

Altitude: 330 meters above sea level

Colour: deep red with garnet reflections

Nose: complex with hard black cherry, white pepper, violet, mint notes and with slight notes of leather and of liquorice

Flavour: generous and elegant structure, long and mineral finish

Serving temperature (°C): n/a

Match with: n/a

Average no. bottles/year: 3,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: Vine training system: guyot. Harvest: during the first fifteen days of October

Vinification and ageing: Destemming and crushing of the clusters. Alcoholic fermentation in steel with pumping over of the must and delestage. Malolactic fermentation during the following spring. The wine matures for 48 months in large Slavonian oak casks (capacity 25 hl).

Awards: n/a

Estate History

The estate is located in northern Piedmont, right at the foot of the Alps of Biella. It is owned by the Sella family, a very old and important Italian family of textile industrialists. The first vineyards were purchased in Lessona by Comino Sella in 1671. It seems that there was a vineyard in 1436 where the most important cru of the estate, vigneto dello Zoppo, now stands. Marco Rizzetti, member of the Sella family, runs the estate together with the talented agronomist and oenologist Paolo Benassi. Marco's aim is to manage Tenute Sella with the maximum respect of tradition and to re-establish the importance of this terroir. Paolo has worked for many years as supervisor of the wine maker team of one of the largest estates in Montalcino and has been working at Tenute Sella since 2013. The vineyard extension is now 23 hectares within the area of four appellations: Lessona DOC, Bramaterra DOC, Coste della Sesia DOC and Piemonte DOC (which is the regional appellation). Wines under all these appellations are produced for a total of approximately 75,000 bottles/year. This is a very rainy zone, as the Alps form a barrier against the weather fronts of the Atlantic, the soils vary from sandy soils of marine origin to soils that originate from the disintegration of porphyry. These are acid red soils rich in iron and in microelements which give an evident minerality to the wines. Lessona was one of the most important viticulture areas of Italy at the beginning of 1900s with an extension of 40,000 hectares. Now there are only 20 hectares of vineyards in Lessona. The main grape variety in the blend of the wines of Lessona and Bramaterra is Nebbiolo of the "Spanna" biotype. The other varieties that go in the blend are Croatina and Vespolina (Bramaterra) and Vespolina (Lessona). Low impact viticulture is carried out: grass cover on the aisles is a necessity here due to the rain, no insecticides are used. All the vineyards are in a very natural setting. Although the vineyard extension is not great, harvest takes more than a month, as the grapes of each single vineyard and parcel are picked and vinified separately. The cellar is in an old silk factory (another industry that was very important together with wool textiles), it is partly underground and the equipment is very modern. The wine production philosophy is to continue tradition together with the modern know-how. And the main effort is to enhance the character of each vineyard.



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TENUTE SELLA
1 6 7 1

Coste della Sesia Rosato Majoli

Piedmont



Appellation: COSTE DELLA SESIA ROSATO DOC
Zone: northern Piedmont, estate of Bramaterra (Villa del Bosco) and estate of Lessona (Lessona)

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 100% Nebbiolo

Vineyard age (year of planting): Nebbiolo 1970

Soil Type: soils with an acid pH made up of reddish brown porphyric sands of volcanic origin and of orange yellow sands of marine origin

Exposure: n/a

Altitude: 270-350 meters above sea level

Colour: dark pink

Nose: intense, fruity, evident berry and raspberry notes

Flavour: fresh, made lively by a good acidity, full in the mouth, long finish

Serving temperature (°C): n/a

Match with: n/a

Average no. bottles/year: 3,300

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: n/a

Vinification and ageing: Destemming and crushing of the clusters. 95% of the mass: soft pressing, 36 hours of pre-fermentation cold maceration with the skins (4 degrees Celsius) with dry ice. 5% of the mass is from a saignée of the best Nebbiolo must of Bramaterra. The total mass then ferments for 26 days at 13 degrees Celsius. The wine then matures for 6 months in steel vats.

Awards: n/a

Estate History

The estate is located in northern Piedmont, right at the foot of the Alps of Biella. It is owned by the Sella family, a very old and important Italian family of textile industrialists. The first vineyards were purchased in Lessona by Comino Sella in 1671. It seems that there was a vineyard in 1436 where the most important cru of the estate, vigneto dello Zoppo, now stands. Marco Rizzetti, member of the Sella family, runs the estate together with the talented agronomist and oenologist Paolo Benassi. Marco's aim is to manage Tenute Sella with the maximum respect of tradition and to re-establish the importance of this terroir. Paolo has worked for many years as supervisor of the wine maker team of one of the largest estates in Montalcino and has been working at Tenute Sella since 2013. The vineyard extension is now 23 hectares within the area of four appellations: Lessona DOC, Bramaterra DOC, Coste della Sesia DOC and Piemonte DOC (which is the regional appellation). Wines under all these appellations are produced for a total of approximately 75,000 bottles/year. This is a very rainy zone, as the Alps form a barrier against the weather fronts of the Atlantic, the soils vary from sandy soils of marine origin to soils that originate from the disintegration of porphyry. These are acid red soils rich in iron and in microelements which give an evident minerality to the wines. Lessona was one of the most important viticulture areas of Italy at the beginning of 1900s with an extension of 40,000 hectares. Now there are only 20 hectares of vineyards in Lessona. The main grape variety in the blend of the wines of Lessona and Bramaterra is Nebbiolo of the "Spanna" biotype. The other varieties that go in the blend are Croatina and Vespolina (Bramaterra) and Vespolina (Lessona). Low impact viticulture is carried out: grass cover on the aisles is a necessity here due to the rain, no insecticides are used. All the vineyards are in a very natural setting. Although the vineyard extension is not great, harvest takes more than a month, as the grapes of each single vineyard and parcel are picked and vinified separately. The cellar is in an old silk factory (another industry that was very important together with wool textiles), it is partly underground and the equipment is very modern. The wine production philosophy is to continue tradition together with the modern know-how. And the main effort is to enhance the character of each vineyard.



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TENUTE SELLA
1671

Bramaterra

Piedmont



Appellation: BRAMATERRA DOC

Zone: northern Piedmont, hills of the estate of Bramaterra (Villa del Bosco)

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 70% Nebbiolo - 20% Croatina - 10% Vespolina
Vineyard age (year of planting): Nebbiolo 1968 - Croatina 1968 - Vespolina 1968

Soil Type: soils with an acid pH made up of reddish brown porphyric sands of volcanic origin

Exposure: south-west

Altitude: 300-350 meters above sea level

Colour: Slightly garnet deep red

Nose: leather, liquorice and very mineral notes

Flavour: good structure, full in the mouth, supple, very persistent

Serving temperature (°C): n/a

Match with: n/a

Average no. bottles/year: 15,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: Harvest: from mid September till mid October

Vinification and ageing: Destemming and crushing of the clusters. Alcoholic fermentation and maceration with the skins (Nebbiolo and Vespolina 30 days, Croatina 16 days) with pumping over of the must and delestage. Malolactic fermentation in wood during the following spring. The wine matures for 28 months in large Slavonian oak casks (10 hl).

Awards: n/a

Estate History

The estate is located in northern Piedmont, right at the foot of the Alps of Biella. It is owned by the Sella family, a very old and important Italian family of textile industrialists. The first vineyards were purchased in Lessona by Comino Sella in 1671. It seems that there was a vineyard in 1436 where the most important cru of the estate, vigneto dello Zoppo, now stands. Marco Rizzetti, member of the Sella family, runs the estate together with the talented agronomist and oenologist Paolo Benassi. Marco's aim is to manage Tenute Sella with the maximum respect of tradition and to re-establish the importance of this terroir. Paolo has worked for many years as supervisor of the wine maker team of one of the largest estates in Montalcino and has been working at Tenute Sella since 2013. The vineyard extension is now 23 hectares within the area of four appellations: Lessona DOC, Bramaterra DOC, Coste della Sesia DOC and Piemonte DOC (which is the regional appellation). Wines under all these appellations are produced for a total of approximately 75,000 bottles/year. This is a very rainy zone, as the Alps form a barrier against the weather fronts of the Atlantic, the soils vary from sandy soils of marine origin to soils that originate from the disintegration of porphyry. These are acid red soils rich in iron and in microelements which give an evident minerality to the wines. Lessona was one of the most important viticulture areas of Italy at the beginning of 1900s with an extension of 40,000 hectares. Now there are only 20 hectares of vineyards in Lessona. The main grape variety in the blend of the wines of Lessona and Bramaterra is Nebbiolo of the "Spanna" biotype. The other varieties that go in the blend are Croatina and Vespolina (Bramaterra) and Vespolina (Lessona). Low impact viticulture is carried out: grass cover on the aisles is a necessity here due to the rain, no insecticides are used. All the vineyards are in a very natural setting. Although the vineyard extension is not great, harvest takes more than a month, as the grapes of each single vineyard and parcel are picked and vinified separately. The cellar is in an old silk factory (another industry that was very important together with wool textiles), it is partly underground and the equipment is very modern. The wine production philosophy is to continue tradition together with the modern know-how. And the main effort is to enhance the character of each vineyard.





TENUTE SELLA
1 6 7 1

Piemonte Bianco Doranda

Piedmont



Appellation: PIEMONTE BIANCO DOC

Zone: northern Piedmont, estate of Bramaterra (Villa del Bosco) and estate of Lessona (Lessona)

Cru: n/a

Vineyard extension (hectares): 0.6

Blend: 100% Erbaluce

Vineyard age (year of planting): Erbaluce 1996

Soil Type: soils with an acid pH made up of reddish brown porphyric sands of volcanic origin and of orange yellow sands of marine origin

Exposure: south-west

Altitude: 250-300 meters above sea level

Colour: light straw yellow

Nose: intense, fruity and floral, with pear and grapefruit notes

Flavour: full in the mouth, supple with a vibrant acidity

Serving temperature (°C): n/a

Match with: n/a

Average no. bottles/year: 3,600

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: vine training system: guyot. Harvest: beginning of October.

Vinification and ageing: Destemming and crushing of the clusters. Pre-fermentation cold maceration (4 degrees Celsius) for 42 hours with dry ice. Slow alcoholic fermentation for 30 days at 13 degrees Celsius. The wine matures for 6 months in steel vats.

Awards: n/a

Estate History

The estate is located in northern Piedmont, right at the foot of the Alps of Biella. It is owned by the Sella family, a very old and important Italian family of textile industrialists. The first vineyards were purchased in Lessona by Comino Sella in 1671. It seems that there was a vineyard in 1436 where the most important cru of the estate, vigneto dello Zoppo, now stands. Marco Rizzetti, member of the Sella family, runs the estate together with the talented agronomist and oenologist Paolo Benassi. Marco's aim is to manage Tenute Sella with the maximum respect of tradition and to re-establish the importance of this terroir. Paolo has worked for many years as supervisor of the wine maker team of one of the largest estates in Montalcino and has been working at Tenute Sella since 2013. The vineyard extension is now 23 hectares within the area of four appellations: Lessona DOC, Bramaterra DOC, Coste della Sesia DOC and Piemonte DOC (which is the regional appellation). Wines under all these appellations are produced for a total of approximately 75,000 bottles/year. This is a very rainy zone, as the Alps form a barrier against the weather fronts of the Atlantic, the soils vary from sandy soils of marine origin to soils that originate from the disintegration of porphyry. These are acid red soils rich in iron and in microelements which give an evident minerality to the wines. Lessona was one of the most important viticulture areas of Italy at the beginning of 1900s with an extension of 40,000 hectares. Now there are only 20 hectares of vineyards in Lessona. The main grape variety in the blend of the wines of Lessona and Bramaterra is Nebbiolo of the "Spanna" biotype. The other varieties that go in the blend are Croatina and Vespolina (Bramaterra) and Vespolina (Lessona). Low impact viticulture is carried out: grass cover on the aisles is a necessity here due to the rain, no insecticides are used. All the vineyards are in a very natural setting. Although the vineyard extension is not great, harvest takes more than a month, as the grapes of each single vineyard and parcel are picked and vinified separately. The cellar is in an old silk factory (another industry that was very important together with wool textiles), it is partly underground and the equipment is very modern. The wine production philosophy is to continue tradition together with the modern know-how. And the main effort is to enhance the character of each vineyard.





TENUTE SELLA
1671

Piemonte Bianco Piandoro

Piedmont



Appellation: PIEMONTE BIANCO DOC

Zone: Brusnengo (province of Biella)

Cru: n/a

Vineyard extension (hectares): 0.5

Blend: 100% riesling renano

Vineyard age (year of planting): riesling renano

Soil Type: soil of volcanic origin, loose, sandy, skeletal

Exposure: south-east

Altitude: 360 meters above sea level

Colour: light straw yellow

Nose: fresh, fruity, with a slight peach note and with very evident mineral notes

Flavour: fresh, with a vibrant acidity, a very long finish

Serving temperature (°C): n/a

Match with: seafood, lobster, shrimp cocktail, fish dishes in general

Average no. bottles/year: 2,260

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: n/a

Vinification and ageing: The clusters are pressed immediately, cold decanting of the must at 5 degrees Celsius for 24-48 hours, the coarse lees are then racked off in order to clean the must. Alcoholic fermentation with temperature control (18 degrees Celsius). The wine then matures on the lees until January.

Awards: n/a

Estate History

The estate is located in northern Piedmont, right at the foot of the Alps of Biella. It is owned by the Sella family, a very old and important Italian family of textile industrialists. The first vineyards were purchased in Lessona by Comino Sella in 1671. It seems that there was a vineyard in 1436 where the most important cru of the estate, vigneto dello Zoppo, now stands. Marco Rizzetti, member of the Sella family, runs the estate together with the talented agronomist and oenologist Paolo Benassi. Marco's aim is to manage Tenute Sella with the maximum respect of tradition and to re-establish the importance of this terroir. Paolo has worked for many years as supervisor of the wine maker team of one of the largest estates in Montalcino and has been working at Tenute Sella since 2013. The vineyard extension is now 23 hectares within the area of four appellations: Lessona DOC, Bramaterra DOC, Coste della Sesia DOC and Piemonte DOC (which is the regional appellation). Wines under all these appellations are produced for a total of approximately 75,000 bottles/year. This is a very rainy zone, as the Alps form a barrier against the weather fronts of the Atlantic, the soils vary from sandy soils of marine origin to soils that originate from the disintegration of porphyry. These are acid red soils rich in iron and in microelements which give an evident minerality to the wines. Lessona was one of the most important viticulture areas of Italy at the beginning of 1900s with an extension of 40,000 hectares. Now there are only 20 hectares of vineyards in Lessona. The main grape variety in the blend of the wines of Lessona and Bramaterra is Nebbiolo of the "Spanna" biotype. The other varieties that go in the blend are Croatina and Vespolina (Bramaterra) and Vespolina (Lessona). Low impact viticulture is carried out: grass cover on the aisles is a necessity here due to the rain, no insecticides are used. All the vineyards are in a very natural setting. Although the vineyard extension is not great, harvest takes more than a month, as the grapes of each single vineyard and parcel are picked and vinified separately. The cellar is in an old silk factory (another industry that was very important together with wool textiles), it is partly underground and the equipment is very modern. The wine production philosophy is to continue tradition together with the modern know-how. And the main effort is to enhance the character of each vineyard.



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