

OUR PRODUCTION

WINES MADE FROM OVERRIPE NEBBIOLO AND ERBALUCE GRAPES

We are experimenting an old wine making method that has been long forgotten.

The process consists in withering clusters of these grapes for a period of over 90 days in an outdoor ventilated canopy.

During the withering period a mold with a concentrated sugar content forms.

The must ferments for approximately a month and the wine obtained is then aged in tonneaux for five years.

The result is a "meditation nectar", as we like to call it. Three are the varieties: **Dry from Nebbiolo** (similar to "Tardivo") and **Sweet from Nebbiolo and Erbaluce** (similar to "Passito").

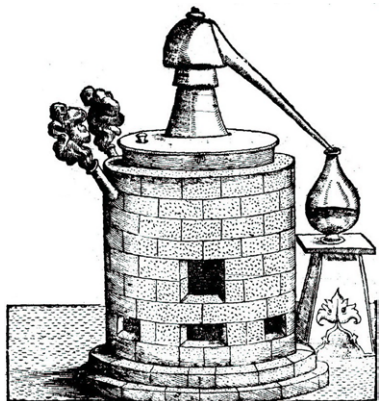


DISTILLED

WHITE AND YELLOW GRAPPA MADE FROM NEBBIOLO GRAPES

Our best and selected Nebbiolo grape marc are taken to the Distillery where the distillers use the Ancient "**Bain Marie**" **Piedmont Method (batch distillation)** to elaborate the grappa into two varieties: **white** (young) and **yellow** (aged).

The yellow one takes its color from the aging in our barriques which contained wine from Erbaluce grapes.



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PietroCassina

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AZIENDA VITIVINICOLA

PietroCassina





Pietro Cassina is a family-run wine producing business that continues the wine making tradition passed on from previous generations.

The establishment is located in Lessona (Biella district), a small town Northeast of Piedmont Italy, it is surrounded by hills and mountains and is near Mount Rosa and not far from Turin.

The grounds extend for 6 hectares of vineyard and several hectares of a surrounding wooded area, which creates the perfect micro-climate for the growth of **Nebbiolo** grapes.

Lessona is one of the few areas in Italy, and even in the world, where Nebbiolo grapes can be grown in such an ideal environment.

We only produce wine from grapes grown in the vineyards belonging to the family, which averages 5.000 vine per hectare, and it is in these vineyards that the "green harvest" is applied.

This skilled method, used to produce excellent wine, consists in the removal of tiny immature grapes while the vine are growing thus inducing the vine to concentrate its energy on the healthier growth of the remaining grapes. This results in better ripening as well as enhancing flavor.

Most of the vineyard consists of red wine grapes, mainly **Nebbiolo** and **Vespolina**, however **Erbaluce** (white wine grapes) is also grown.

The "cutting edge" of production are **LESSONA Doc** (red wine) and **COSTE DELLA SESIA Doc** (a range of red, rosé and white wines). These wines excel in taste and are noble for special occasions. The unique taste of these excellent wines is thanks to the particular quality of soil in which the vines are grown.

After a resting period in Austrian, Swiss and French oval oak-wood casks and barriques, color, perfume and floral fragrance (*bouquet*) enrich, revealing the true identity of these wines and their "terroir".

"Tradition - Passion - Ambition"

*This is our thinking.
Maintaining this philosophy,
we trust in being able to offer a better quality.*

OUR PRODUCTION

LESSONA Doc

(Based on **NEBBIOLO**)

NEBBIOLO

It is the grape variety responsible of a world-famous group of wines, found almost nowhere outside the North Wine Region of Piedmont. Its name seems to derive from the Italian word *Nebbia* (fog), because it ripens late, when the local hills are shrouded in autumn mists.



LESSONA

LESSONA Doc "Tanzo"
2009
13,5% vol.

A "unique" Lessona wine is obtained by accurately selecting the harvest period as well as accurately selecting the best quality grapes of the crop. This premium wine is aged in Austrian oval oak-wood casks for approximately three years and then bottled for further aging. This wine is produced in limited addition.

COSTE DELLA SESIA Doc

RED WINES

Red wines aged in Austrian and Swiss oval oak-wood casks for approximately 16 months, followed by further aging in bottles.

WHITE and ROSÉ WINES



"Ciuètt"
Coste della Sesia
NEBBIOLO
Doc
2010
13% vol.



"Tèra Rùssa"
Coste della Sesia
VESPOLINA
Doc
2010
13% vol.

VESPOLINA

It is a close parent of Nebbiolo. Its grapes are very rich in color and perfume, it ripens two weeks before Nebbiolo.



"Ca' daj Tàss"
Coste della Sesia
ROSSO
Doc
2009
13% vol.

(Based on **NEBBIOLO**)



"Rosa Rosarum"
Coste della Sesia
ROSATO
Doc
2010
12,5% vol.

Dry Rosé wine made from Nebbiolo grapes picked earlier than the grapes used for red wine in order to obtain the correct acidity. A brief contact with grape-skins and the fermentation give the wine a rosé color, a floral fragrance and freshness.



"Nivis"
Coste della Sesia
BIANCO
Doc
2011
13% vol.

Dry White wine made from Erbaluce grapes