

## *Tèra Rùssa Coste della Sesia Vespolina DOC*



This wine is made from 100% Vespolina grapes, somewhat of a rarity in this region. Vespolina is a grape that is indigenous to Piemonte. The area of the vineyard where these grapes are grown has very red soil, hence the name "Tèra Rùssa". After harvest, the grapes are carefully de-stemmed and crushed and flow via gravity into steel tanks where spontaneous fermentation begins and maceration on the skins takes place for 10 - 12 days at a controlled temperature of 28 °C (82.4°Fahrenheit). The wine is racked into 15L oval casks (Austrian-Swiss oak) where it rests for a minimum of 18 months. The wine is then bottled and stored in the estate's cellars for further refinement.

**Grape varieties :** Vespolina

**Altitude :** 290m ASL

**Exposure :** South-East to South-West

**Soil :** Glacial fluvial soils, gravelly sandy, with generous mineral wealth like iron and manganese

**Alcohol :** 13%

**Tasting notes :**

A deep ruby red in color with aromas of flowers, fruits and spices on the nose. Intense and dry with soft, structuring tannins and accents of forest fruits and crushed spices. Delicious when paired with salami, risotto, red meats, mushrooms, truffles, and hard cheeses.

