

Ca' dai Tàss Coste della Sesia Rosso DOC



In the local dialect of this region of Piemonte, Ca' dai Tàss refers to a wild black and white animal (badger) that comes out of the forest and wants to eat the grapes! He's a rascal! 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 7-10 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 : Nebbiolo

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 accents on the nose of roses, violets, red fruits and spices. Dry on the palate with structuring tannins and notes of cherries, forest fruits and crushed spices. Delicious when paired with salami, risotto, red meats, mushrooms, truffles, and hard cheeses.

