

Ciuèt Coste della Sesia Nebbiolo DOC



The Nebbiolo grapes used for this wine are grown in an area of the vineyard that has a greater concentration of sandy-clay, also known as Ciuèt, hence the name of this wine. 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 raked 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. A great example of the harmony, roundness, structure, and elegance that is typical of the Nebbiolo wines of Lessona.

Press Notes

Wine Spectator

2010 90 points

AG Vinous

2010 90 points

