

Tanzo Lessona DOC



This wine is named for Pietro Cassina's father, Costanzo "Tanzo" Cassina, and is made from 100% Nebbiolo grapes. 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 26 months. The wine is then bottled and stored in the estate's cellars for further refinement. This wine has great cellaring potential of 15-20 years.

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 : 13.5%

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 mature salami, risotto, red meats, roasted game, mushrooms, truffles, and hard cheeses. This is a wonderful wine for meditation.

Press Notes

The Wine Advocate

2010 91+ points

Wine Spectator

2011 91 points
2010, 2009 90 points

