



COSTE DELLA SESIA ROSATO 'MAJOLI'

Piedmont, Italy
Tenute Sella



www.tenutesella.it

Method & Production

Manual harvesting of the Nebbiolo grapes, which are crushed and de-stemmed. Maceration for six hours in the press, followed by a gentle pressing. Static settling of the must. Inoculation using selected yeasts and fermentation in stainless steel tanks at 18°C. Repose and clarification in stainless steel tanks. 6 months aging in stainless steel, 3 months of which were on the lees.

Food Matching

Light starters and appetizers. Soft cheeses like feta or goat's cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Rosé Wine										
TL0725	Coste della Sesia Rosato 'Majoli'	Nebbiolo	2025	13.0%	Cork	6x0.75lt	No	No	Yes	No