



TENUTE  
SELLA  
1671

*"The 2023 Nebbiolo Coste della Sesia Orbello is a gorgeous wine from Sella. Pliant and aromatic, with gorgeous poise, the 2023 is all class from start to finish. Crushed red berry fruit, flowers, spice and dried herbs fill out the layers effortlessly. The Orbello is a fine choice for readers who would like to approach the appellation."* **92 points, Antonio Galloni, Vinous (February 2025)**

*"The 2019 Lessona is powerful, ample and super-expressive. All the classicism of the appellation and this great vintage come through loud and clear. Sweet red cherry fruit, chalk, white pepper, incense and dried herbs give this broad, classically built, youthful Lessona tons of character. Impressive."* **94 points, Antonio Galloni, Vinous (February 2025)**

## TENUTE SELLA

Piemonte, Italy

[www.tenutesella.it](http://www.tenutesella.it)



Tenute Sella is located at the foot of the Alps of Biella, in Northern Piedmont. Purchased in 1671 by Comino Sella, for 350 years the family-owned property has been cultivated by generations of the Sella family. Here in Alto-Piemonte, they craft beautiful, ethereal expressions of Nebbiolo-based wines, which are exceptionally age-worthy.

Today Tenute Sella is made up of 23 hectares of vineyard land in the Piemonte DOC, with a total production of approximately 75,000 bottles per year. Their first vineyards were planted in Lessona, following which the family extended their estate to include vineyards in Bramaterra, and Coste della Sesia also. Re-establishing the importance of their terroir, with maximum respect for tradition is the estate's philosophy. Each vineyard is hand-picked and vinified separately, using traditional production methods. Under the watchful eye of their dynamic young winemaker, Riccardo Giovannini, bringing new energy and a fresh outlook to the winery, Tenute Sella feels to be going through a resurgence in quality.

Lessona and Bramaterra are their flagship wines. Nebbiolo forms the base of both these blends, Lessona with a small amount of Vespolina, and Bramaterra with small amounts of Vespolina and Croatina. In Lessona, the vines are planted on mineral-rich sandy soils of marine origin, whereas Bramaterra has porphyry soils with very high acidity (low pH). These wines represent more refined and fragrant examples of what Nebbiolo can deliver, with incredible minerality, compared to that of Barolo and Barbaresco where power and structure is the driving force. Lessona Omaggio a Quintino Sella (made in homage to a family ancestor who was one of the fathers of Italian national unity) is their top wine, produced only in the best vintages, from 50-year-old vines in the historic hills of the Lessona township. They consider this to be the "riserva di famiglia", a magnificent wine that truly showcases just how beautifully Alto-Piemonte wines can develop with age.

Code	Label name	Vintage	Alcohol	Closure type	Case size
<b>Rosé Wine</b>					
TL0724	Coste della Sesia Rosato 'Majoli'	2024	13.0%	Cork	6x0.75lt
<b>Red Wine</b>					
TL0223	Coste della Sesia Nebbiolo 'Orbello'	2023	13.0%	Cork	6x0.75lt
TL0516	Bramaterra	2016	13.0%	Cork	6x0.75lt
TL0619	Lessona	2019	13.5%	Cork	6x0.75lt
TL3024	Coste della Sesia Nebbiolo 'Orbello' - Magnum	2024	13.5%	Cork	1x1.5lt