



COSTE DELLA SESIA 'ROSSONOA'

Piemonte, Italy
Noah



Method & Production

Grapes for this wine are grown in Monte vineyard in Lessona and also in Brusnengo, from the “Mesola” area, which has an altitude 350 – 400 meters above sea level. The ‘Rossonoah’ is made up of 50% young Nebbiolo vines, 40% old Croatina vines and 10% Vespolina. 5 day maceration period for the Nebbiolo. Alcoholic fermentation in stainless steel and Malolactic fermentation. Aging for a further 6 months in stainless steel.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
NO0323	Coste della Sesia 'Rossonoah'	Vespolina: 10% Croatina: 40% Nebbiolo: 50%	2023	13.0%	Cork	6x0.75lt	No	No	Yes	No