



## LESSONA

Piedmont, Italy

Noah



### Method & Production

All the grapes are hand-harvested. The wine is fermented using indigenous yeasts in stainless steel. Aging for 18/20 months in large Slavonian barrel and 1 year of maturation in bottle before release.

### Tasting Notes

“The 2015 Lessona is all finesse. Dried flowers, mint, herbs, sweet dried cherry and mineral overtones all grace this sublime, ethereal red. The Lessona is much lighter than the Bramaterra, but its depth and energy are there, they are just expressed in a more understated manner. A whole range of bracing mineral and citrus notes drive the red berry flavors in an utterly beguiling, polished red. What a wine!” **95 points, Antonio Galloni, Vinous (September 2020)**

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
NO0419	Lessona	Nebbiolo	2019	14.0%	Cork	6x0.75lt	No	No	Yes	No