



**LESSONA**  
Piedmont, Italy  
Tenute Sella



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

**Method & Production**

A Nebbiolo-based blend with a small amount of Vespolina, all hand-picked. Destemming, pressing, and fermentation in temperature-controlled stainless steel tanks with pumping over and rack and returns. Maturation in barriques for 1 year and then the wine is moved to 5000L French barrel for another 2 years. 1 year bottle refinement before release.

**Tasting Notes**

Very vibrant. Complex nose of red fruits, hints of tea, orange peel, iron, and earth. The palate is rounded, silky, and delicate, with earthy tones and bright acidity.

**Food Matching**

Game and red meat

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
TL0621	Lessona	Vespolina: 10% Nebbiolo: 90%	2021	13.5%	Cork	6x0.75lt	No	No	Yes	No