



COSTE DELLA SESIA NEBBIOLO 'ORBELLO'

Piemonte, Italy
Tenute Sella



www.tenutesella.it

Method & Production

Orbello is a small village very close to the vineyard where this wine is produced from. A traditional blend that Tenute Sella has been producing for more than 50 years. Nebbiolo, Vespolina and a touch of Cabernet Sauvignon, all the grapes are hand-harvested. Once picked a cold maceration is carried out. Alcoholic and malolactic fermentations in stainless steel tank. Aging for 1 year in barriques, and 6 months refinement in bottle.

Tasting Notes

Attractive nose of mixed red fruits, very bright. The palate is soft and mouth-filling. Red fruits follow through with a touch of minerality. Great finesse, gentle and seamless.

Food Matching

Wild mushroom risotto

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TL0222	Coste della Sesia Nebbiolo 'Orbello'	Nebbiolo: 90% Cabernet Sauvignon: 5% Vespolina: 5%	2022	13.0%	Cork	6X0.75lt	No	No	Yes	No