



LESSONA SAN SEBASTIANO ALLO ZOPPO

Piemonte, Italy

Tenute Sella

www.tenutesella.it

Method & Production

Selective harvest and further selective sorting in the cellar. Destemming-crushing. Classic fermentation in stainless steel tanks with pumping over and rack and return. Maceration for around 25 days. Malolactic fermentation the following spring in oak cooperage. Ageing for 24 months in 25 hl Slavonian oak casks and 12 months in Allier oak tonneaux.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TL1513	Lessona San Sebastiano allo Zoppo	Nebbiolo: 85% Vespolina: 15%	2013	13.5%	Cork	6X0.75lt	No	No	No	No