

# TÈRA RUSSA - Coste della Sesia Vespolina DOC

 100% VESPOLINA

 5 YEARS (AUSTRIAN OAK)

**Great personality: elegant, aromatic and spicy.  
Extraordinary structure for varietal mistakenly judged minor in the past..**



THE WINE HUNTER



VINI BUONI D'ITALIA - "Crown"

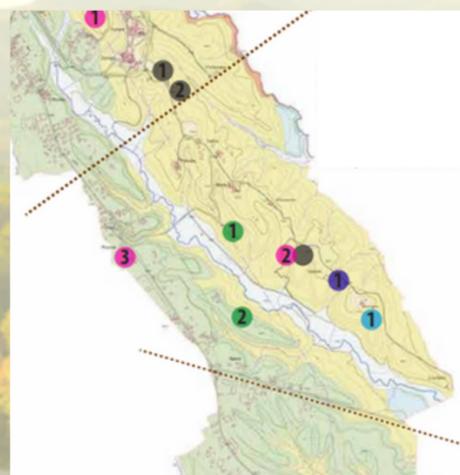
WINE ENTHUSIAST WINE ENTHUSIAST - 90 pts



DECANTER - Silver Medal



PietroCassina  
1 Chioso del Bosco  
2 Chignalungo



## ● THE VINEYARD

Northeast Piedmont (Alto Piemonte), exclusively on the hills of the Cascina Chignalungo Estate (Municipality of Lessona), on land registered as DOC.

## ● THE SOIL

Coarse and heterometric gravelly-sandy fluvioglacial soils, deeply altered and partly loose, surmounted by loessic, silty-clayey summit levels.

Acidic soils (pH 4.5-5.4) with red and dark brown color. They are rich in minerals such as manganese and iron, which characterize the taste of the wine.

● **VINEYARDS EXPOSURE:** southeast to southwest

● **TYPE OF CULTIVATION:** espalier Guyot

● **ALTITUDE:** 290 m asl

● **DENSITY:** 5,000 grapes per hectare



## THE HARVEST PERIOD

From the last decade of September to the first week of October.

## THE METHOD OF HARVESTING

Careful and strict manual harvesting of grapes in the vineyard, in boxes of 7-9 kg capacity and subsequent further selection in the winery.

## THE VINIFICATION

After careful sorting on vibrating table, destemming and soft crushing takes place, dropping the grapes into temperature-controlled steel tanks.

Start of fermentation and maceration on the skins for 7-10 days at a maximum controlled temperature below 28° celsius, repeating punching down and pumping over about twice a day.

## AGEING

The wine matures in oval barrels of 15 Hl capacity (Austrian oak) for at least 60 months, followed by bottling and new aging in bottle.

## TASTING NOTES

### COLOR

Between ruby and garnet, fairly intense, with a tendency toward orange reflections

### TO THE NOSE

intense and persistent; floral from rose and violet, which then give way to tertiary scents from evolved and balanced spices

### ON THE PALATE

Dry wine with tannins shaped by aging; notes of cherry, plum, strawberry and berries, rosehips and spices, such as black pepper, tobacco and coffee

## PAIRINGS

**Red meats and game:** braised or roasted or grilled beef/ lamb, stewed venison/ wild boar/chuck.

**Mushrooms:** risotto with porcini mushrooms, tagliatelle with mushrooms.

**Cheeses:** spicy or aged cheeses such as Castelmagno, Gorgonzola, mountain Toma Piemontese.

**Traditional dishes:** tajarin with meat sauce, agnolotti del plin, chicken cacciatore, and grilled vegetables.

**Ageing potential**

Up to 20-25 years

**Service temperature**

18-20°C

**ALCOL** 13,5%  
**PH** 4,5-5,4  
**RESIDUAL SUGAR** 0 g/L