



TENUTE
SELLA
1671

Piandoro

D.O.C. PIEMONTE



It's an interpretation of the Riesling grown in Brusnengo area. The result is a fresh and satisfying wine which amazes for its intriguing bouquet and for its capacity to keep intact, even in the Alto Piemonte area, the delicacy and aromatic intensity on the palate typical of the Riesling.

VARIETIES: Riesling Renano

FIRST YEAR OF PRODUCTION: 2015

PRODUCTION ZONE: Upper Piedmont, in the Sella vineyards situated in the township of Brusnengo

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 30 years

POSITION: terraced hillsides

ORIENTATION: southwest

ELEVATION: 250-300 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: loose, volcanic, pH-acid soil

HARVEST PERIOD: beginning of October

VINIFICATION

Cooling of the grapes.

Destemming-crushing

Pressing in bladder press

Must kept in contact with its lees (maceration sur bourbes) for 5 days.

Static settling of must.

Inoculation and fermentation in stainless steel tanks at 16°C.

Repose and clarification in stainless steel tanks.

MALOLACTIC FERMENTATION: not carried out

ELEVAGE: 6 month in stainless steel tanks with batonnage

POTENTIAL FOR AGEING: up to three years from harvest

