

SEVERINA - Coste della Sesia Nebbiolo DOC

 100% NEBBIOLO

 2 YEARS IN BIG BARREL (AUSTRIAN OAK)

With good structure and harmony, it reflects the typical elegance of Nebbiolo wines from Alto Piemonte and Lessona.



VINI BUONI D'ITALIA - "Crown"



DECANTER - Silver Medal



THE VINEYARD

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

THE SOIL

Fluvioglacial gravelly-sandy coarse and heterometric fluvioglacial soils, deeply altered and partly displaced, surmounted by loessic, silty clayey summit levels. Acidic soils with orange, yellow and dark brown color. They are rich in minerals such as manganese and iron, which strongly affect the taste characteristics of the wine.

VINEYARD EXPOSURE: from North to South

TYPE OF CULTIVATION: espalier Guyot

ALTITUDE: 290 m asl

DENSITY: 5,000 grapes per hectare



THE HARVEST PERIOD

Generally first week of October.

THE METHOD OF HARVESTING

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

WINEMAKING

Sorting on vibrating table, then destemming and soft crushing, dropping the berries into temperature-controlled steel tanks.

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

AGEING

The wine is racked and matured in steel tanks for at least 12 months in addition to a passage in large wooden barrels of about 2 years.

After bottling, the right amount of time is allowed to elapse for final aging.

TASTING NOTES

COLOR

deep ruby red, tending to orange reflections with aging

TO THE NOSE

very intense, fruity with hints of violets, introducing floral flavors such as rose and violet, followed by red and ripe fruits and balanced spices, smooth

ON THE PALATE

dry, harmonious, full-bodied wine, well-balanced tannins, reminiscent of cherries, berries, spices

PAIRINGS

Red meats and game: braised beef in Nebbiolo, roast beef/ lamb, stewed venison or venison.

Mushrooms: risotto with porcini mushrooms, tagliatelle with mushrooms.

Cheeses: aged cheeses such as Grana Padano, Gorgonzola, mountain Toma Piemontese.

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

Ageing potential

Up to 15-20 years

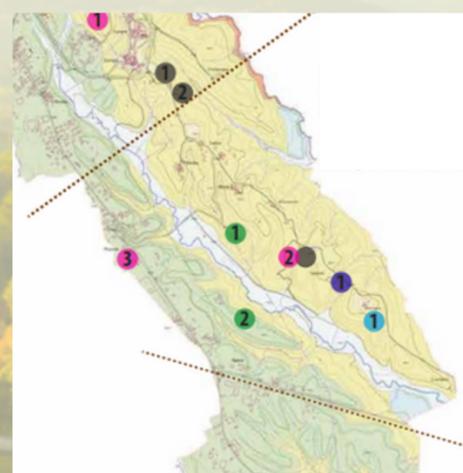
Service temperature

18-20°C

ALCOL 13,5%

PH 4,5-5,4

RESIDUAL 0 g/L SUGAR



PietroCassina
1 Chioso del Bosco
2 Chignalungo