



TENUTE
SELLA
1671

Majoli

D.O.C COSTE DELLA SESIA



Aristocratic Nebbiolo in its most jovial and carefree version. Freshness and delicacy combine in a wine that makes drinkability its calling card.

VARIETIES: Nebbiolo 100%

FIRST YEAR OF PRODUCTION: 2006

PRODUCTION ZONE: Upper Piedmont, in the Sella vineyards situated in the townships of Cerreto Castello

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 15 years

POSITION: hillside

ORIENTATION: southwest / southeast

ELEVATION: 270-350 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of Kaolinic clay

HARVEST PERIOD: beginning of October

VINIFICATION

Cooling of the grapes.

Destemming-crushing

Must kept in contact with its lees (maceration sur bourbes) for 5 days and soft direct pressing, there's no skin maceration except while pressing.

Static settling of must.

Inoculation and fermentation in stainless steel tanks at 16°C

Repose and clarification in stainless steel tanks, battonage for 3 months.

MALOLACTIC FERMENTATION: not carried out

ELEVAGE: 5 months in stainless steel tanks

POTENTIAL FOR AGEING: up to three years from harvest

