

AZIENDA VITIVINICOLA

PietroCassina



LESSONA - ALTO PIEMONTE - ITALIA

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PietroCassina  
LESSONA



Pietro Cassina personally leads, together with his wife and children, a small wine estate of about 7 hectares in Lessona, Alto Piemonte, whose vineyards have belonged to his family for several generations.





# Tradition Passion Ambition

Keeping our philosophy, we are committed to always offer better quality, crafting fine wines, always elegant and suitable for both great celebration and everyday life.



The winery is located in Lessona, a small town in the north-east of Piedmont surrounded by hills and mountains, not far from Monte Rosa and Turin.

The wine estate covers an area of about 7 hectares of vineyards surrounded by woods that create a particular microclimate for the cultivation of Nebbiolo. The Lessona region is one of the few areas in the world where Nebbiolo finds its ideal environment.



We are in the Super Volcano area, officially recognized by Unesco, where the "terroir" is very particular, with a very acidic pH (3.5–3.7 ph).

In the early 1900s, the growth of the textile sector around Biella and a general growth of the industries, combined with the repeated hailstorms and the appearance of Phylloxera, led to the sudden abandonment of the vineyards in Alto Piemonte. The hectares of vines decreased from about 40000 to the current 1300.

The good news is given by the fact that today's vineyards lie in the best plots, and surrounded by woods that create an ideal microclimate for the cultivation of local native vines (Nebbiolo, Vespolina, Croatina, Erbaluce and Uva Rara).

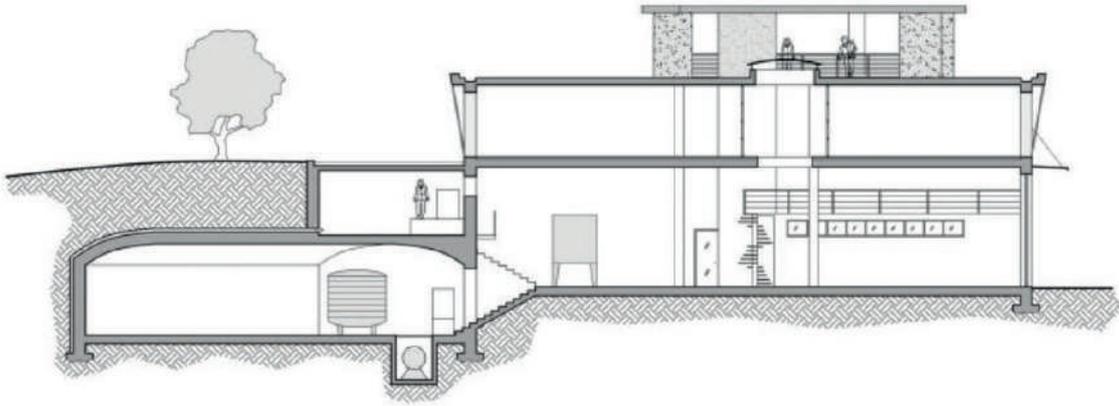
The Monte Rosa massif protects us from harsh winters and too hot summers.

Always very attentive to sustainability, we vinify in a three-level underground cellar using the gravity method, moving grapes, must and wine from one level to another without using pumps, avoiding to stress the wine. Furthermore, the thermal inertia of the underground walls avoids the artificial conditioning of the internal temperature in the cellar.

We keep the humidity constant, lowering it by triggering a natural ventilation planned in the design of the cellar and increasing it with the activation of a small waterfall.

We are aware of receiving precious gifts from the Earth. For this reason we are committed to preserve and enhance the natural resources present reducing environmental impact and ecological footprint, while promoting biodiversity.





## GRAVITATIONAL UNDERGROUND CELLAR

To minimize the impact on the environment and the surrounding landscape, the new winery was designed with a gravity-based winemaking method with three underground levels. This allows us to avoid the use of electric pumps to shift the wine. Furthermore, the optimum temperature and humidity for the aging of the wine are naturally maintained, without wasting energy, by the conditions of hygroscopicity and isolation of the soil.

## SOLAR PANELS

Part of the cellar roof is covered with solar and photovoltaic panels and their annual production satisfies the company's needs.

## SEVERINA'S NATURAL OASIS

Around the cellar there is a natural oasis that helps to preserve the microclimate and biodiversity of the place by protecting insects, especially bees and earthworms, which contribute to pollination and the regulation of harmful parasites in the vineyard. This aromatic garden is managed with care and tireless passion by Nonna Severina (born in 1930).

## WATER, A PRECIOUS RESOURCE

Feeding the pond, watering the plants in the gardens and cooling some rooms are just a few examples of how we use and enhance a precious asset such as rainwater.

To allow this, a system of gutters has been created: it brings rainwater into a single huge underground tank capable of holding over 200,000 liters. Its depth allows to maintain a low temperature even in the hottest months.

## EXPERIMENTAL VINEYARD

The Alfa vineyard is the place where we experiment with different vines management techniques, from the various pruning method to the selection of the different Nebbiolo's clones.



## ZERO KM BARRELS: RETURN TO THE ORIGINS.

Recently, wine producers buy their barrels from distant companies that use wood from territories that are not necessarily local, as we mostly do, buying them from Austria and Switzerland.

However long time ago, in this area there were coopers who built barrels with chestnut or oak wood. Due to this reason, for a decade, we have started with an ambitious project, trying to go back to the origins. The project is to make a wine using oak wood grown on the Cascina Chignalungo farm, selecting, seasoning and delivering the best plank to the coopers for the processing and construction of the barrels. It is a long and expensive process, which requires a lot of effort, but the satisfaction of being able to refine our wine in native wooden barrels grown a few meters away from our vineyards fully satisfies Pietro's effort and dream



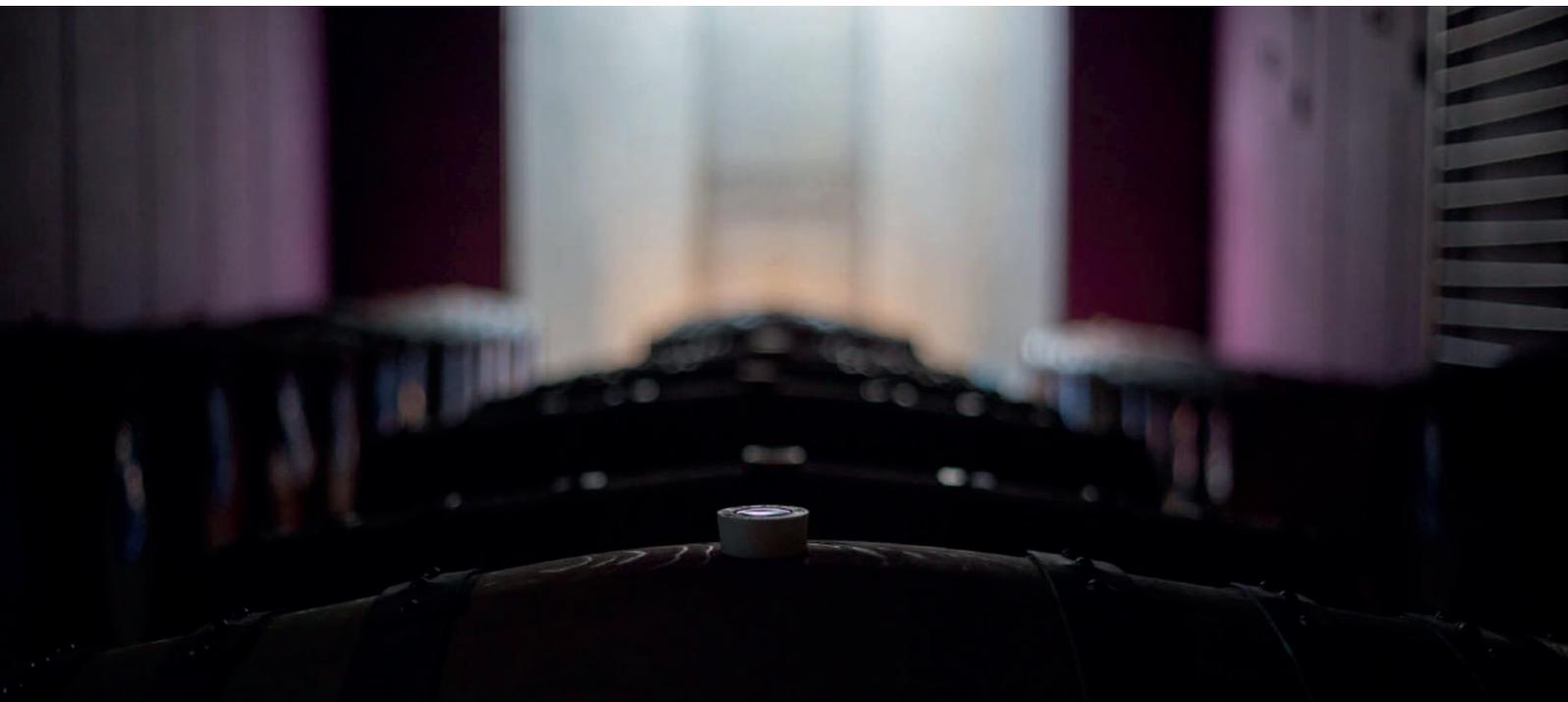
Our mission is to operate to the best while respecting traditions and transferring, as much as possible, the nature and the identity of our territory from the vineyard to the bottle.

We age our wines mainly in large oval barrels made of Swiss and Austrian oak (mostly Stockinger), which are mechanically very hard woods that do not release intense scents and aromas (such as Vanilla, typical of other oaks), allowing the wine a right macro-oxygenation that makes it the real leading actor.

We produce "Lessona", the wine offered by Quintino Sella in 1870 to toast the unification of Italy and "Coste della Sesia".

For our finest wines we plan at least three years of aging in wood, and after being bottled, we refine them at about nine meters below the ground level for at least another 3-5 years.

Although this is a small winery, Pietro divides the various "grand crus" as the French often do. We produce about ten labels with a surface of only 7 hectares cultivated with three different varieties of vine: Nebbiolo, Vespolina and Erbaluce.



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# Wines

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Septem

LESSONA DOC



Tanzo

LESSONA DOC



Pidrin

LESSONA DOC



Tera Russa

COSTE DELLA SESIA DOC



Ciuèt

COSTE DELLA SESIA  
NEBBIOLO DOC



Ca' Daj Tass

COSTE DELLA SESIA  
NEBBIOLO DOC



Severina

COSTE DELLA SESIA  
NEBBIOLO DOC



Leo

BRAMATERRA DOC



Nibbio

VINO ROSSO



Rosa Rosarum

VINO ROSATO



Lucilla

VINO BIANCO



Metodo Classico

BRUT MILLESSIMATO

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# Raisin Wine e Grappas

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130 Coupè Opera

WINE FROM OVERRIPE GRAPES  
OF ERBALUCE



Don Renzo

WINE FROM OVERRIPE GRAPES  
OF NEBBIOLO



L'Anvuda

LESSONA GRAPPA  
FROM NEBBIOLO GRAPES



LA Granda

LESSONA GRAPPA  
FROM NEBBIOLO GRAPES

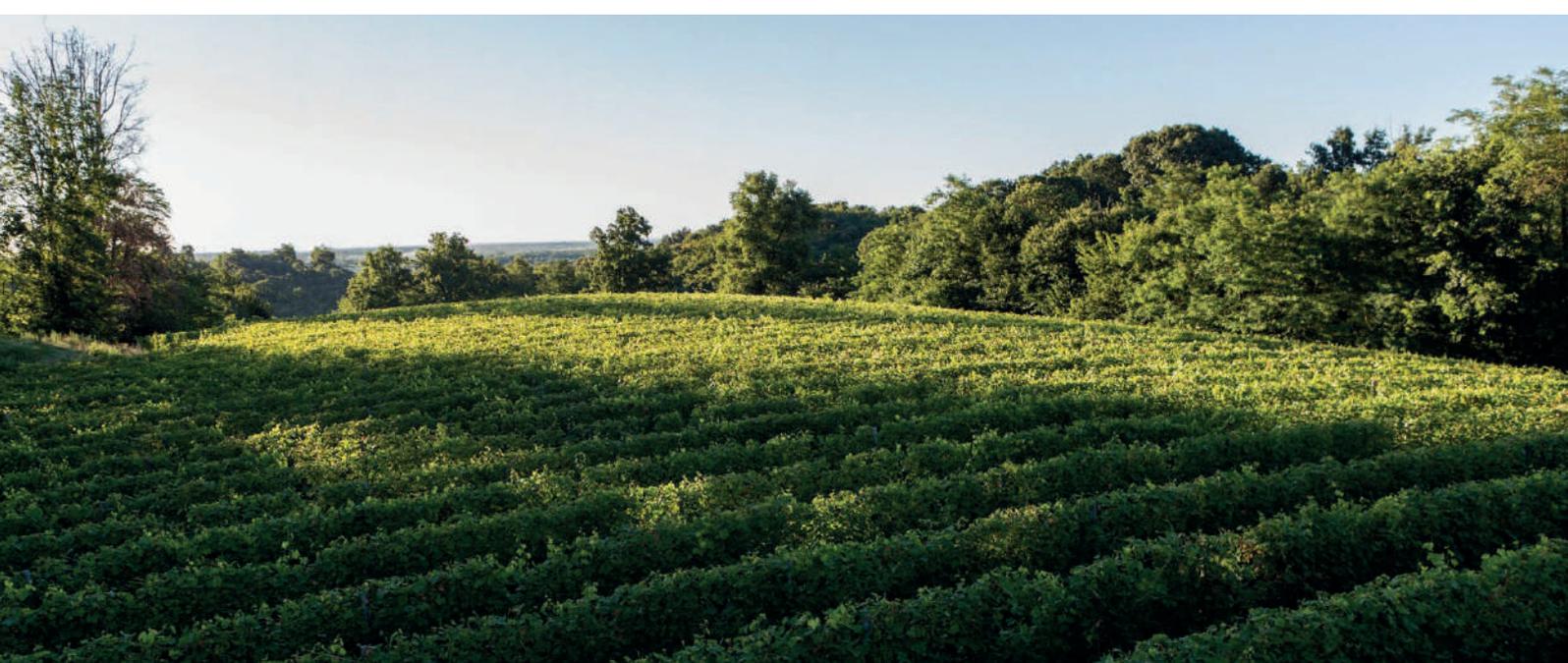
# Vineyards

Most of the vineyards are located on the land of the "Cascina Chignalungo", where the vineyard has been present for centuries, and was also found on the Napoleonic map. We own other lands in Lessona, historically planted with vineyards (Crarolo, Chioso del Bosco, Berra, etc ..).

The training system is Guyot, with about 4800 plants per hectare. We use horse manure to fertilize, and sulphur plus copper for an integrated and supervised battle to avoid the use of pesticides in the management of the vineyards.

The particular orographic conformation of the soils offers natural drainage, avoiding any type of root asphyxia.

Pietro further reduces the production of grapes authorized by the Disciplinary, aiming to productions that do not go beyond 40 quintals per hectare. From June-July he thins out the newly formed clusters thus allowing the plant to concentrate colors, flavors, aromas on the remaining clusters. The harvest, always belated, generally in October, is carried out with the hand harvesting of the bunches in boxes of maximum 10-12 kg.



# Supervulcano

In the heart of the Western Alps lies the fossil of a Supervulcano showing its deepest parts.

About 300 million years ago, there was only one continent on Earth, Pangea. Exactly in that period a volcano exploded, erupting an immense amount of material and releasing an energy equal to 250 nuclear bombs.

Between 60 and 30 million years ago the same processes that formed the Alps lifted and rotated the part of the earth's crust in which the exploded volcano was, highlighting its power system up to about 30 km of depth. This is a unique case in the world! It can be seen in an area that includes Valsesia and Valsessera, up to the edge of Lake Maggiore.

Since September 2013 the Supervulcano area, which includes the Alto Piemonte, has been part of the Sesia-Val Grande Geopark, officially recognized by UNESCO.



Our Tastings normally include a journey inside the winery to discover the places of production and the cellar, in order to observe where the wines are aged before being bottled. After that, passing through a tunnel of two illuminated waterfalls that regulate the humidity of the cellar, we will go up to the starry room where the tasting will begin.

## Wine Tastings:



**CLASSIC TASTING**



**VERTICAL TASTING**



**PRIVATE TASTING**



**BLIND TASTING**



## CLASSIC TASTING

The Classic tasting includes 3 labels with the possibility to add a fourth one, including the Lessona

## VERTICAL TASTING

With the Vertical tasting you'll taste the best shades of Alto Piemonte through 5 various vintages of Lessona



## PRIVATE TASTING

With the Private tasting only, you will taste the wine directly from the barrels. To follow, we'll get into the starry tastings room, where you'll have the opportunity to taste 5 labels, including 2 Lessona



## BLIND TASTING

The Blind tasting is an engaging, curious and fun experience where you'll be challenged by the flavours of the Nebbiolo of Alto Piemonte. If you guess at least 3 labels, you will win a bottle of wine of our selection



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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE. N. 1308/2013  
CAMPAGNA FINANCED ACCORDING TO EU REG. N. 1308/201