

# CA' DAJ TASS - Coste della Sesia Nebbiolo DOC

 100% NEBBIOLO

 4 YEARS OF BIG BARREL (AUSTRIAN OAK)

*Good structure, harmonious and velvety wine,  
natural elegance of Nebbiolo from Alto Piemonte and Lessona.*



GILBERT & GAILLARD - Gold



THE WINE HUNTER



WINE SPECTATOR - 89 pts



VINI BUONI D'ITALIA - "Crown"



## ● 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

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.

## ● VINEYARDS EXPOSURE: da Sud Est a Sud Ovest

## ● TYPE OF CULTIVATION: espalier Guyot

## ● ALTITUDE: 290 m asl

## ● DENSITY: 5,000 grapes per hectare



## THE HARVEST PERIOD

Between the last week of September and first two weeks 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°, repeating punching down and pumping over about twice a day.

## AGEING

The wine is racked and matured in oval barrels with a capacity of 15-25 HI (Austrian oak) as well as in some barriques, for at least 50 months. Then it is bottled and goes through the proper period of aging in the bottle.

## TASTING NOTES

### COLOR

Garnet, fairly intense, with a tendency toward orange highlights when aged

### 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, fresh and delicate with soft, harmonious tannins shaped by aging; notes of cherry, berries, rosehips and balsamic 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 Parmigiano Reggiano, Gorgonzola, mountain Toma Piemontese.

**Traditional dishes:** tajarin with truffles, 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 0 g/L  
SUGAR

