



COSTE DELLA SESIA ROSSO

CONTROLLED DESIGNATION OF ORIGIN

GRAPE VARIETIES:

NEBBIOLO 65% VESPOLINA 10% CROATINA 15% UVA RARA 10%

VINTAGE:

2022

ZONE OF PRODUCTION:

ALTO PIEMONTE PIEDMONT
BLEND OF VALDENGIO AND CERRETO CASTELLO VINEYARDS

VINEYARD CRATERISTICS:

AVERAGE AGE 60 YEARST
HILLY TERRAIN
SOUTH AND SOUTH-WEST EXPOSURE
GUYOT TRAINING SYSTEM
ALTITUDE 300 M A.S.L.
SOILS WITH ACID PH WITH IMPORTANT PREVALENCE OF
OCHRE-COLOURED MARINE SANDS

VINIFICATION:

SELECTION AND CLEANING IN THE VINEYARD DURING THE GRAPE HARVESTI
DESTEMMING AND CRUSHING OF THE GRAPES, START OF FERMENTATION OF THE GRAPES
SELECTION AND CLEANING IN THE VINEYARD OF THE NEBBIOLO GRAPES,
DERASPA CRUSHING OF THE NEBBIOLO GRAPES AND COLD MACE-
RATION ONE
OVERNIGHT, AND SUBSEQUENT INSERTION OF THE VATS OF THE GRAPES
INTO THE NEBBIOLO TANK THAT WILL ACT AS PIED DE CUVE.
FERMENTATION IN STEEL TANKS WITH PUMPING OVER AS
AS NECESSARY.
MALOLACTIC AND TARTARIC STABILISATION IN STEEL.

REFINING:

MATURATION IN STEEL AND SUBSEQUENT AGEING IN
BOTTLE, BOTTLED ON 3/9/2023