



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 VALDENGO AND CERRETO CASTELLO VINEYARDS

VINEYARD CHARACTERISTICS:

AVERAGE AGE 60 YEARS

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
HARVEST

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 MACERATION 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