

COSTE DELLA SESIA – COLOMBERA & GARELLA

Piedmont



APPELLATION: Coste della Sesia DOCa

BLEND: Nebbiolo (65%), Croatina (20%) and Vespolina (15%)

WINEMAKER: Cristiano Garella

VINEYARD: _____

If you travel north from the Langhe, after a couple of hours you find a very complex terroir shaped by a volcanic eruption which occurred around 300 million years ago. The sandy red soils are acidic, and have a high iron content, this and the altitude result in wines of lower alcohol. The elevation is 350m. The vines are approximately 40 years old

VITICULTURE: _____

Work in the vineyards is sustainable with no chemical treatments.

WINEMAKING: _____

The grapes are hand harvested and fermented using natural yeasts in stainless steel, no additions are made other than a little sulphur. Coste della Sesia is aged for 11 months in old oak before being bottled unfiltered and unfiltered.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Fresh and floral on the nose, bright red fruit, a touch of spice, white pepper and a juicy finish. Very moreish with softer tannins and a lighter body than Nebbiolos from farther south.