

# TANZO - Lessona DOC

A "unique" LESSONA, obtained from a determined vintage choice and careful selection of the best grapes.



100% NEBBIOLO



SELECTION OF THE BEST GRAPES



5 YEARS IN BIG BARREL (SWISS OAK)

*Structured, harmonious and velvety, Tanzo is a Lessona DOC characterized by the natural elegance of Nebbiolo from Alto Piemonte and Lessona.*



91

WINE SPECTATOR - 91 pts

JR

JANCIS ROBINSON - 17 pts

90

WINE SPECTATOR - 90 pts

W

THE WINE HUNTER

93

DECANTER - 93 pts

V

VINI BUONI D'ITALIA - "Crown"



## THE VINEYARD

Northeast Piedmont (Alto Piemonte), on the hills of the Cascina Chignalungo Estate (Municipality of Lessona), on land registered as Lessona DOC, East and Southwest Zones of the property.

## THE SOIL

Lessona's soil is unique for its combination of clay and limestone. It offers a balanced structure and great finesse to the wines, with a good presence of tannins, but always with a soft and elegant profile. Soils characterized by a mix of clay, sand, limestone and silts, which promote drainage, but retain the moisture needed to express freshness, minerality and finesse.

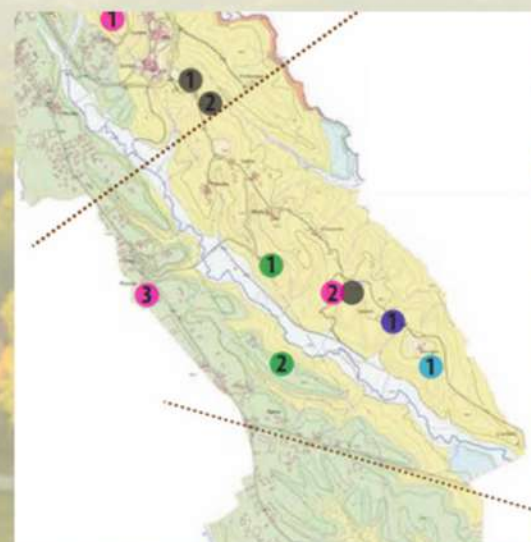
**VINEYARDS EXPOSURE:** southeast to southwest

**TYPE OF CULTIVATION:** espalier Guyot

**ALTITUDE:** 290 m asl

**DENSITY:** 5,000 grapes per hectare

1 Chioso del Bosco  
2 Chignalungo



## THE HARVEST PERIOD

Generally around the second week 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 of 28° celsius, 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 (Swiss oak) for about 60 months, followed by bottling and new aging in the bottle.

## TASTING NOTES

### COLOR

Deep ruby red, orange highlights

### TO THE NOSE

good minerality, very intense and persistent. The floral timbre based on rose and violet is immediately followed by cherries, red berries to a delicate final voice of spices

### TO THE PALATE

good structure and acidity, fresh and delicate. Soft tannins, intense, elegant, savory and persistent

## PAIRINGS

**Red meats and game:** knife-beaten Fassona, braised or roasted beef, stewed venison or venison.

**Mushrooms:** risotto with porcini mushrooms, tagliatelle with mushrooms.

**Cheeses:** aged cheeses such as Parmigiano, Gorgonzola, mountain Toma Piemontese.

**Traditional dishes:** tajarin with truffle or meat sauce, agnolotti del plin, chicken cacciatore.

### Ageing potential

Up to 20-30 years

### Service temperature

18-20°C

ALCOL 13,5%  
PH 4,5-5,4  
RESIDUAL 0 g/L  
SUGAR