

CIUÈT - Coste della Sesia NEBBIOLO DOC



100% NEBBIOLO



4 YEARS IN BIG BARREL (AUSTRIAN OAK)

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



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.

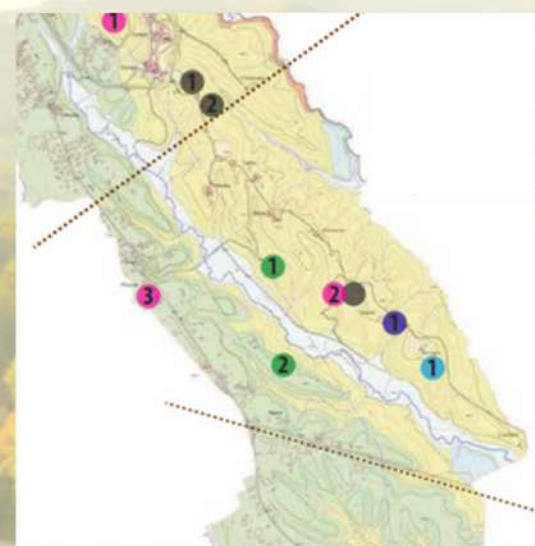
VINEYARD EXPOSURE: southeast to southwest

TYPE OF CULTIVATION: espalier Guyot

ALTITUDE: 290 m asl

DENSITY: 5,000 grapes per hectare

PietroCassina
1 Chioso del Bosco
2 Chignalungo



THE HARVEST PERIOD

Between the last week of September and the 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 Hl (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

deep ruby red, tending to orange reflections with aging

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

10-15 years

Serving temperature

18-20°C

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