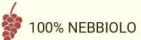
# SEPTEM - Lessona DOC



Our most prestigious wine, a true masterpiece of elegance and tradition, the perfect meeting of nature and territory.





SELECTION OF THE BEST GRAPES



7 YEARS IN BIG BARREL (SWISS OAK)

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







# THE "CHIGNALUNGO" VINEYARD

Grapes from vineyards on the Cascina Chignalungo estate (Municipality of Lessona), on land registered as Lessona DOC.

### 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



#### THE HARVEST PERIOD

Generally around the middle of October.

#### THE METHOD OF HARVESTING

Careful hand picking of grapes in the vineyard.

#### THE VINIFICATION.

Sorting on vibrating table, then destemming and soft crushing, dropping the grapes into temperaturecontrolled 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 aged in wood for about 7 years and subsequent bottling with new aging in bottle.

# **TASTING NOTES**

#### COLOR

deep ruby red, orange highlights

# TO THE NOSE

good minerality, intense and persistent. The stamp of roseand violet-based floral is immediately followed by cherries, red berries to a delicate final voice of spice

## ON 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 REIDUAL 0 g/L SUGAR