

SEPTEM - Lessona DOC

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



100% NEBBIOLO



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 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 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 rose- and 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

