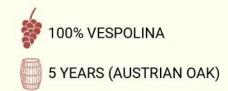
# TÈRA RUSSA - Coste della Sesia Vespolina DOC



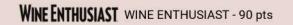


Great personality: elegant, aromatic and spicy. Extraordinary structure for varietal mistakenly judged minor in the past...













## 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

Coarse and heterometric gravelly-sandy fluvioglacial soils, deeply altered and partly loose, surmounted by loessic, silty-clayey summit levels.

Acidic soils (pH 4.5-5.4) with red and dark brown color. They are rich in minerals such as manganese and iron, which characterize the taste of the wine.

- VINEYARDS EXPOSURE: southeast to southwest
- TYPE OF CULTIVATION: espalier Guyot
- ALTITUDE: 290 m asl
- **DENSITY**: 5,000 grapes per hectare



#### THE HARVEST PERIOD

From the last decade of September to the first 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 below 28° celsius, repeating punching down and pumping over about twice a day.

#### AGEING

The wine matures in oval barrels of 15 HI capacity (Austrian oak) for at least 60 months, followed by bottling and new aging in bottle.

# **TASTING NOTES**

#### COLOR

Between ruby and garnet, fairly intense, with a tendency toward orange reflections

#### 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 wine with tannins shaped by aging; notes of cherry, plum, strawberry and berries, rosehips and spices, such as black pepper, tobacco and coffee

## **PAIRINGS**

Red meats and game: braised or roasted or grilled beef/ lamb, stewed venison/ wild boar/chuck. Mushrooms: risotto with porcini mushrooms, tagliatelle with mushrooms.

Cheeses: spicy or aged cheeses such as Castelmagno, Gorgonzola, mountain Toma Piemontese. Traditional dishes: tajarin with meat sauce, agnolotti del plin, chicken cacciatore, and grilled vegetables.

> Ageing potential Up to 20-25 years

Service temperature 18-20°C

**ALCOL** 13.5% PH 4.5-5.4 RESIDUAL 0 g/L SUGAR