



WINES SPECIFICATIONS : LESSONA DOC - "Tanzo"

The Grape varieties/rootstocks: Nebbiolo 100% (Michet.-Picotener clones, 3309-Gravesac)

The Growing location: North East of Piedmont(Alto Piemonte), exclusively on the Hillside Estate of Chignalongo (Municipality of Lessona), land enrolled in Lessona DOC –The East and South West of the property

The soil: glacial fluvial soils, gravelly-sandy and coarse heterometrical grounds, partly unmade levels topped summit, silty clay, acid (pH 4.5 to 5.4) with concretions and generous mineral wealth like iron and manganese. The colours of the soils are orange yellow and dark brown.

The Exposure of the vineyards :facing from North to South.

The Gradient: 20%

The Height: 290 meters above sea level (951 ft)

The Latitude(average):45,5863754

The Longitude(average):8,1964295

The Rootstocks: 3309-C ,Gravesac

The Breeding-Training System: Headboard Guyot

The Consistency: average of 5000 wine-stocks per hectare(2.024 per acre)

The Crop yield: less than a 1 kg per plant(2 pound ca./plant) **The Average Harvest time:** first October's decade

The Harvest method: manual harvesting, through hand picked into boxes of about 7-9 kilograms capacity, by strict selection of the grapes in the vineyard and in the winery

The Vinification method: a careful selection on a vibrating table, is de-stemming and crushing philosophical, flowing the destemmed grapes by gravity into the steel tanks .
Start of fermentation and maceration on the skins for 7-10 days at a controlled maximum temperature of 28 ° Celsius(82,4°Fahrenheit) .Approximately twice a day, repeating punching and pumping over

The Aging The wine stay into oval casks, 15-25 hectolitres of capacity(Austrian and Swiss oaks), where it sojourns about 26-27 months, bottled and stored for the final refinement in the Estate's Cellar

The Average Analytical data: 13,5% volumetric alcohol content -

The tasting notes:

-colour : deep ruby red, tending to orange reflections when aged

-nose : very intense and persistent. Flower's timbre based on rose and light violet, promptly followed from cherries, red forest fruits till a final delicate entry of spices and important minerality

-taste : dry, fairly well developed tannins, intense, equilibrate and persistent, continuously recalling the flavours pictured from the nose.

Important structure, harmonic and velvety wine, the natural elegance of the Nebbiolo wines from Lessona area.

Food suggestions: well matured salami, " risotto ", risotti from Piedmont's old tradition, red meats in all styles, "crusted" fillet, roast hare, roast partridge, refined mushrooms preparations, cheeses by middle and long time maturation, truffles.

Alone finally, as important "Meditation Wine"

The storage of the bottle: horizontal bottle by 10-12°C, cellar temperature

The service temperature: 18-20°C, the bottle should be open one 1-2 hours before the service

Azienda Agricola Pietro Cassina
Cascina Chignalongo

via IV Novembre, 171 - 13853 LESSONA (BI) - Italy

Tel. +39 015 99372 • Mob. +39 333 2518903 • pietro.cassina@libero.it • skype: pietrocassina1