

Tenute Sella



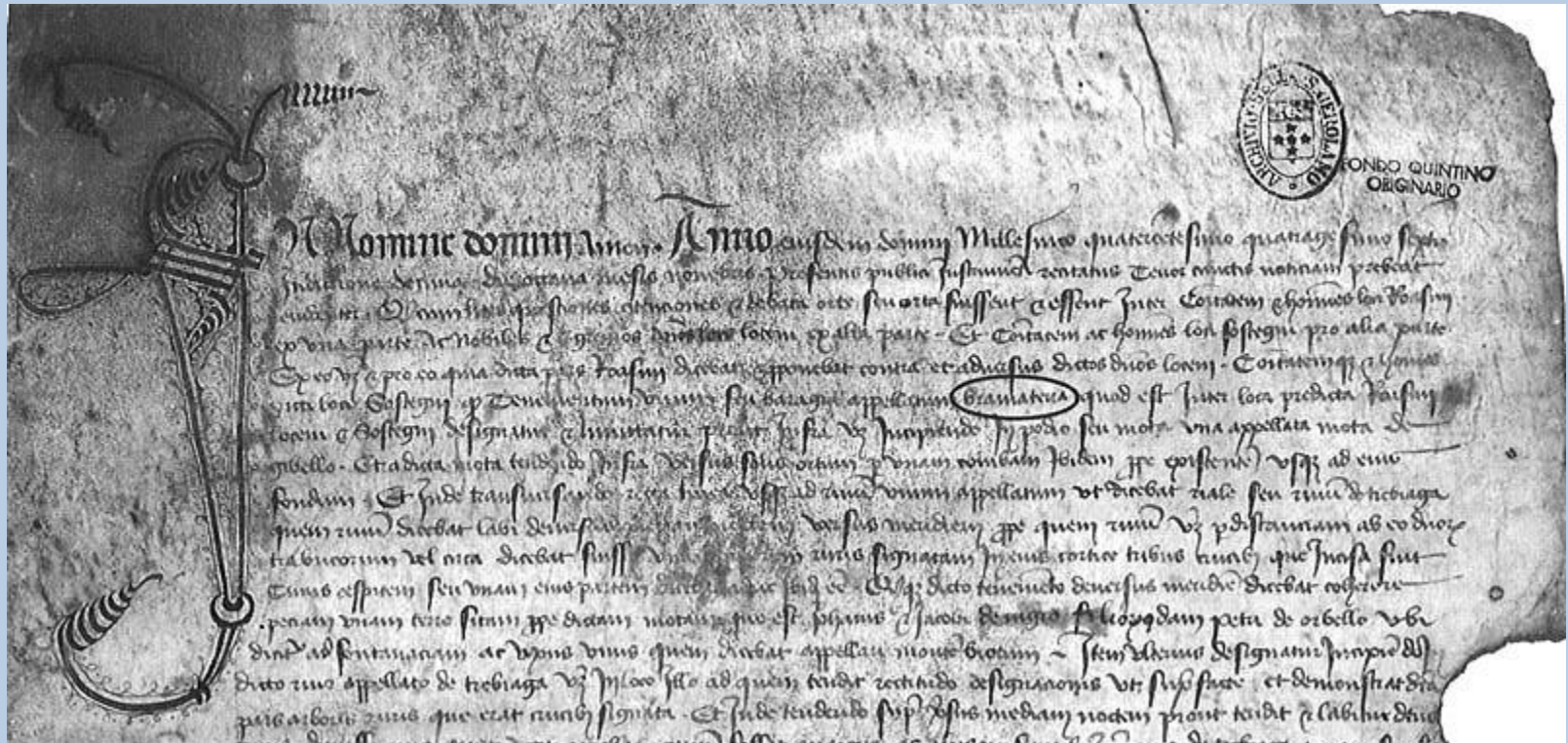
View of San Sebastiano allo Zoppo, with vineyards and villa.

Tenute Sella – Key Points

- Benchmark, historic winery in the north of Piedmont
- Some of the most elegant Nebbiolo-based wines from Northern Piedmont
- One of the oldest Italian wineries to have never changed ownership.
- Tenute (plural) because they have two estates: one in Lessona, one in Bramaterra



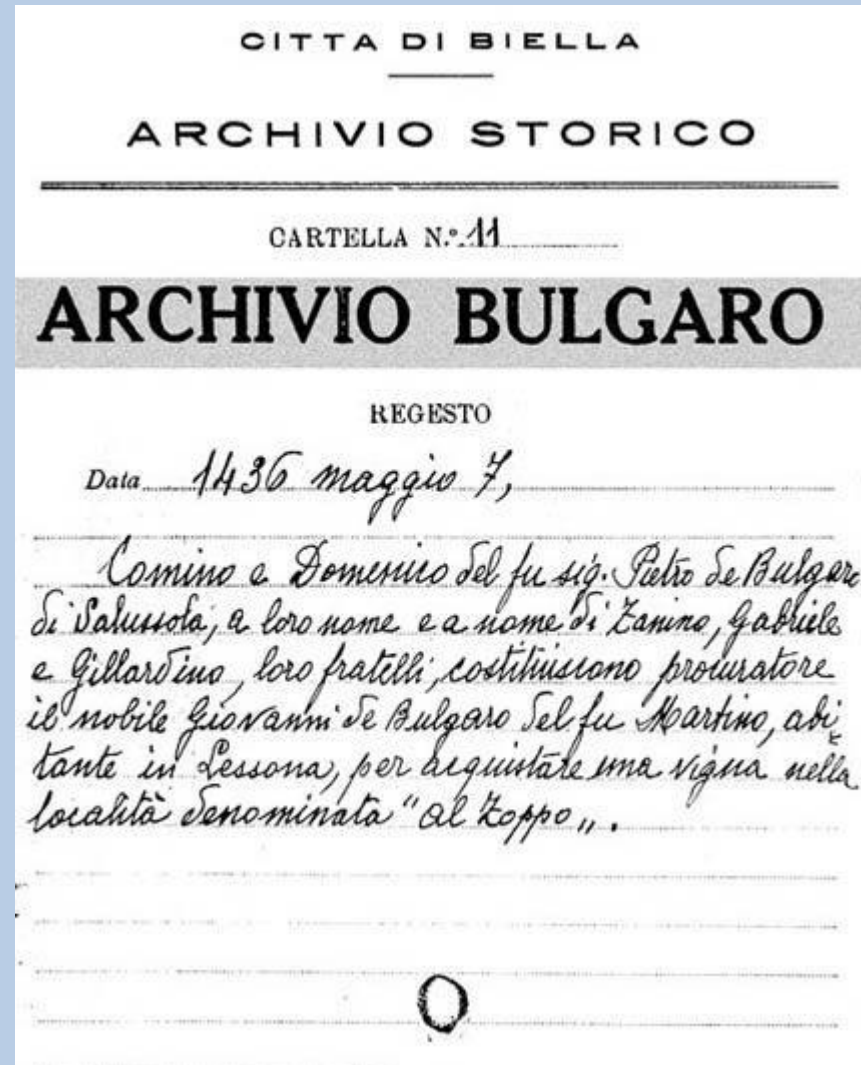
History of Sella



1447 Notary Deed showing mention of Bramaterra

History

- **Pre – 1671** Sella family's main business is in wool and textiles
- **1671** Comino Sella buys vineyards in Lessona from profits he made in the fabric / wool industry. First vintage of Sella Lessona produced.
- **1830 – 1840**, the Sella family builds the manor house and cottages at the top of *San Sebastiano allo Zoppo*.
- **1876-1930's** After the death of Giuseppe Venanzio (1876) the winery's operations were run by his sons as well as his wife, Clementina Mosca
- **1882-1884** Sella family builds estate at Villa del Bosco in the Bramaterra zone
- **1886** Guadenzio Sella founds the Sella Bank
- **1899** One of Quintino Sella's nephews founds Sella e Mosca in Sardegna along with a lawyer friend (yes – named Mosca)
- **1930's – 1980's** Venanzio Sella oversees operations at the winery, maintains focus on high quality wine during a time when quantity was considered more important
- **1974** Lessona awarded DOC status
- **1979** Bramaterra awarded DOC status



1436 Bill of sale of the "Al Zoppo" vineyard, a vineyard that Sella now owns.

Lessona

•In 1870 the inheritance from Maurizio Sella's estate was divided between his three sons: Gaudenzio, Quintino Sella and Giuseppe Venanzio.

- It was Giuseppe Venanzio who inherited the vineyards.

- Quintino Sella was the Finance Minister for Vittorio Emmanuele II, first King of Italy

- Gaudenzio Sella founded the Sella Bank (still in operation.. Needless to say, it's more profitable than the winery...)

•Venanzio (1901-1990) – son of Giuseppe Venanzio took over the management of the winery in the '30's and continued running it until the mid 1980's



Venanzio Sella with his son Fabrizio

Bramaterra

- In Bramaterra, a slightly lower percentage of Nebbiolo is typically used in the blends
- Between 1882 and 1884 Carlo Sella, on behalf of the heirs of Giuseppe Venanzio, gradually acquired from the municipality of Villa del Bosco the various plots of land of the “Bramaterra” property and appointed Don Paolo Antoniotti, priest and man of science, to reclaim it.
- The area where they planted vineyards was formerly mostly wooded.
- It was originally planted with experimental plots of Grenache which were used for their new estate in Sardegna – Sella e Mosca.



Quintino Sella



Quintino Sella (7 July 1827 – 14 March 1884) an engineer and economist, several times minister in the Risorgimento period, was among the supporters of the Unification of Italy. It is said that he toasted it with a bottle of Nebbiolo from the Lessona Estate. Sella's top Lessona bottling is named after him. He was also the founder of the Italian Alpine Club.

Bonus Slide! – The Unification of Italy



Current Generation

Gioacchino Sella (left) runs Sella along with Winemaker Cristiano Garella (right).



Winemaking at Sella



“Tenute Sella embraces a classic style of winemaking, where classic does not mean traditional, but one that stands the test of time. The winemaking techniques and the technology used in the cellar too, constantly updated, aim at enhancing the purest nature of the grapes and terroirs.”

Harvest at Sella

- 100% Manual Harvest
- Selection in the vineyard as well as selection on a sorting table
- No chemical fertilizers are used in the vineyards , only natural manure and also plowing under the cover crop
- To prevent erosion problems they plough the cover crop once per year
- No thinning or green harvest – their old vines naturally have low yields



Fermentation

- Grapes are de-stemmed and soft-crushed
- Fermentation for the classic wines takes place in stainless steel
- Top wines ferment in oak
- Long maceration on skins
 - 14-16 days for Barbera and others
 - Up to 40 for Nebbiolo
- All grape varieties are vinified separately



Harvest times:

- Erbaluce – 2nd week of Sept
- Vespolina – 2nd / 3rd week of Sept
- Nebbiolo in Lessona – Last week of Sept
- Nebbiolo in Bramaterra – First week of Oct
- Croatina in Bramaterra – 2nd week of Oct
- Cabernet Sauvignon in Bramaterra – second half of October



Ageing

- Reds undergo malo in oak with bâtonnage
- Rackings are limited to limit the use of sulfur dioxide
- Most of their wines are aged in medium to large oak (75% Slavonian, 25% French)
- Two wines – *Zoppo* and *Porfidi*, age for a short time in Allier barriques and tonneaux
- The *Omaggio a Quintino Sella* is a blind selection of the best cask of Lessona which is then aged for at least four years in oak – the plan is to release this wine at the earliest, ten years after the vintage.



Soil



Lessona

Lessona is located in the central-eastern area of the Biella province, in the part of Northern Piedmont on the right bank of the river Sesia basin. The area of Lessona takes up a series of ridge hills, protected northwards by the first pre-Alpine mountains and facing south the plains. The soils of the hills planted with vines are constituted mainly of orange-tinged Pliocene marine sand rich in quartz, iron and manganese, here and there mixed with loess clay, while in the valley bottoms are found marine sands with fossils of shellfish. The pH of these soils, between 4.5 and 5.5, makes them rank among the most acidic vineyard soils in the world.

Orange Marine Sand



Red-Brown Marine Sand



Bramaterra

Located immediately east of Lessona, it covers a broad range of hills that reaches up to the eastern boundary of the province of Biella, in the part of Northern Piedmont on the right bank of the river Sesia basin. The Bramaterra region takes up the southern part of Rive Rosse, a large hilly area extended for tens of kilometers, not humanized, for the most part still dominated by wildlife, with forests of oak, chestnut and birch. Geologically, there is a crown of 3 different islands of quartz porphyry, a relatively loose volcanic rock derived from gas-rich magma, of Permian origin, accompanied by a limestone island and by the widespread presence of marine sand and clay (especially in the eastern side of the region). The Bramaterra Estate in particular, is located on a block of red porphyry, for the most part made friable by the prolonged action of weathering, with the presence here and there of clay deposits.

Red-Brown Porphyry



Pink Porphyry Breaking Down



QUIZ TIME!

In what year did the Sella family first buy vineyards in Lessona?

a)1861

b)1776

c)1671

d)1992



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d) 1992



**The wines from this estate
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Nebbiolo than the other.**

a) Bramaterra

b) Lessona



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- a) An ancient igneous alpine rock
- b) A purple volcanic rock formed by ancient magma
- c) The name of Morgan's pet Rabbit



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Who is this guy?

- a) Quintino Sella, the founder of Sella from 1671
- b) Quintino Sella, an famous Minister of the Economy during the Risorgimento
- c) Quintino Sella, the famous ghost that scares visitors to the winery
- d) Zach Galifiniakis



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**Bonus Question: Lessona
is at the same latitude as:**

- a) Portland, Oregon
- b) Lyon, France
- c) Mongolia
- d) Montreal
- e) All of the above



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Wine Tasting



Erbaluce Coste della Sesia Bianco “Doranda,” 2011 (not tasting today)

- 100% Erbaluce
- Sourced from vineyards on both estates
- Six months in stainless steel
- No Malo
- Average age of vines – 18 years



Coste della Sesia Rosato “Majoli,” 2011 (not tasting today)

- 100% Nebbiolo
- Sourced from their Lessona estate
- Six months in stainless steel
- No Malo
- Average age of vines – 45 years
- “Majoli” is the name of the vineyard in Lessona from which most of the grapes are sourced.



Coste della Sesia “Orbello,” 2009

- Barbera 50%, Nebbiolo 20%, Croatina 15%, Vespolina 10%, Cabernet Sauvignon 5%
- Ten months in large 50HL Slavonian oak casks
- Average age of vines – 45 years



Coste della Sesia

“Casteltorto,” 2009

- Nebbiolo 60%, Croatina 35%, Vespolina 5%
- 14 months in 34HL Slavonian oak casks
- Average age of vines – ten years
- The Casteltorto is a bit fuller than the Orbello and is a bit more rustic showing black cherry fruit but also notes of iron and soil. This is a lot of wine for the price.



Bramaterra 2007

- Nebbiolo 70%, Croatina 20%, Vespolina 10%
- 28 months in 10HL Slavonian oak casks
- Average age of vines – 45 years
- Bramaterra is nestled between Lessona (to the west) and Gattinara (to the east). The soil is mainly a red sand (with volcanic origin) – the same soil that is also typical of Gattinara. This wine is drinking beautifully, for such a warm vintage the wine is remarkably elegant. Definitely has the structure and balance to easily age another ten years.



Bramaterra “I Porfidi,” 2004

- Nebbiolo 70%, Croatina 20%, Vespolina 10%
- 24 months in 25HL Slavonian oak casks followed by one year in barriques
- Average age of vines – 77 years !
- The vineyard used for “I Porfidi” selection, on the highest hill of the estate, is almost 80 years old and grows over an emerging vein of pure red-brown porphyry.



Lessona 2006

- Nebbiolo 80% and Vespolia 20%
- 24 months in 25HL Slavonian oak casks
- Average age of vines – 55 years
- The Lessona is the flagship wine of the estate. First produced in 1671! This wine illustrates their important place in the history of the region. They are far and away one of the oldest continually producing wineries in Piedmont and one of the oldest in Italy. 2006 is a classic vintage, the wine shows classic Nebbiolo character.



Lessona “Omaggio a Quintino Sella,” 2004

- Nebbiolo 85% and Vespolia 15%
- 36 months in 25HL Slavonian oak casks
- Average age of vines – 50 years
- This wine is amazing – you could slip it into any tasting o top Barolo or Barbaresco’s and it would easily hold its own. It’s their top selection of Lessona – an homage to one of the patriarch’s of the estate – Quintino Sella, who purportedly toasted the unification of Italy with a bottle of Lessona.



