

# THE SOURCE

## CASTELLO DI CASTELLENGO

### PIEDMONT



## 2022 ROSSO DELLA MOTTA, VINO ROSSO

### PRODUCER OVERVIEW

Located east of the once wealthy Alto Piemonte town of Biella, and south of the prestigious Lessona appellation—whose Nebbiolo wines were in former times considered Italy’s finest—a unique hill stands above the eastern plain below, spared from the full erosion caused by Alpine runoff and glacial movements. This special terroir, featuring volcanic marine sands similar to those in Lessona and the eastern side of the Bramaterra appellation, is home to the organically farmed Centovigne Nebbiolo and Erbaluce vineyards, owned by Magda and Alessandro Ciccioni. Raised in their 18th-century castle, Castello di Castellengo, Magda (who is both the mind and hands behind the delicate yet flavorful wines) matures their organically farmed wines in concrete tanks and large oak barrels, blending tradition with modern sensibility.

### VINEYARD DETAILS

Coste della Sesia “Rosso della Motta” is composed of 100% Nebbiolo grapes from 7 hectares of different plots planted 70-80 year ago (2024) between 300-350 meters facing south/southwest on a hill of on marine sand and clay.

### CELLAR NOTES

Coste della Sesia “Rosso Motta” is a natural fermentation in steel for two weeks at 20-22°C max with daily pumpovers until pressing. It’s then aged on lees for 24-30 months in concrete without racking and lightly filtered before bottling. 40 mg/L total sulfur added only at bottling.



