

THE SOURCE

CASTELLO DI CASTELLENGO

PIEDMONT



2016 COSTE DELLA SESIA

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 “Castellengo” is composed of 100% Nebbiolo from a single, 1-hectare parcel planted 20-25 years ago (2024) in Castellengo planted in between 300-370 meters altitude facing south/southwest on a steep hill of on marine sand.

CELLAR NOTES

Coste della Sesia “Castellengo” is a natural fermentation in steel for just over two weeks at 20-22°C max with daily pumpovers until pressing. It’s then aged on lees for 36-40 months in 1500 L old botte concrete with a single racking before bottling without filtration. 36 mg/L of total sulfites added only at bottling.

