

THE SOURCE FABIO ZAMBOLIN PIEDMONT



2022 COSTE DELLA SESIA, NEBBIOLO, 'VALLELONGA'

PRODUCER OVERVIEW

Fabio began his project in 2010 with a parcel next to his grandparent's house and crafts his wines in their garage. While his organic vineyards are inside the Lessona DOC, his garage cantina is only a few meters outside of the legal boundary, which limits him to the Coste della Sesia appellation and makes for one of the best-priced non-Lessona, Lessona wines on the market. Lessona is composed of perhaps the most unique soil in the region, yellow and orange marine sands of volcanic origin.

VINEYARD DETAILS

Vallelonga is 100% Nebbiolo from 25-year-old vines (2023) on a flat surface of yellow and orange volcanic marine sand (~75%) and clay (~25%) at 292m.

CELLAR NOTES

Vallelonga is destemmed and naturally fermentation for 3 weeks in steel and aged for 13 months in old 225 L French oak. Sulfites are added only prior to bottling and the wine is neither fined nor filtered.

