

THE SOURCE

CASTELLO DI CASTELLENGO

PIEDMONT



2019 IL CENTOVIGNE, 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 Castelengo, 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 “Il Centovigne” is composed of 85% Nebbiolo and 15% Vespolina from different plots planted 25-80 year ago (2024) between 300-350 meters facing south/southwest on a hill of marine sand and clay.

CELLAR NOTES

Coste della Sesia “Il Centovigne” 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 fine lees for 36-40 months in a mix of 600-1500 L old wood barrels with a single racking only before bottling without filtration. 30-35 mg/L of total sulfites added the first and only time at bottling.

