



# Pietro Cassina

LESSONA

## PIEDMONT

Pietro Cassina is a family business in which the most cherished traditions of previous generations are directly and physically manifest in the wines produced and bottled today. Near Mount Rosa, not far from Turin and surrounded by hills and mountains, Cassina is located in Lessona, a small town in the province of Biella in northeast Piedmont.



As a winemaker passionately striving for the extraordinary, Cassina knows an integral part of his business is agricultural. Along with surrounding wooded acres, the family property includes 6 hectares of vineyards with soils, microclimate, and exposure splendidly configured for the growth of Nebbiolo grapes. Considering not only Italy but the many vineyard areas throughout the world, few sites can compete with the ideal environment Lessona offers Nebbiolo.

Cassina wines are produced entirely from estate-grown grapes, primarily the red grapes of Nebbiolo and Vespolina, but also including the white Erbaluce. Vines average 5,000/hectare and the family uses a "green harvest" to remove tiny, immature grapes, inducing the vine to concentrate its energy on the enhanced maturation and more dependable ripening of the remaining grapes. The wines are aged in a variety of Austrian, Swiss, and French oak casks and barriques. Cassina wines capture the unique character of this wonderful property, easily evidenced on the nose and on the palate of these excellent wines, the remarkable product of this very special location in Piedmont.

The emphasis here is on **Lessona DOC** and **Coste della Sesia DOC**.

### **CA' DAI TÀSS** *Coste della Sesia Rosso DOC*

In the local dialect, Ca' dai Tàss refers to a wild black and white badger that comes out of the forest and wants to eat the grapes, strongly implying he's a rascal! From glacial fluvial soils of gravel and sand generous in iron and manganese, 100% Nebbiolo aged 18 months in oak. *Dry on the palate with structured tannins and notes of cherries, forest fruits and crushed spices. Excellent accompaniment to salami, risotto, red meats, mushrooms, truffles, and hard cheeses.*

### **CIUÈT** *Coste della Sesia Nebbiolo DOC*

Nebbiolo grown in an area of the vineyard with a high concentration of sandy-clay, also known as Ciuèt; the grapes are carefully de-stemmed and crushed, gravity-fed to steel tanks for spontaneous fermentation with 7-10 days of maceration-on-skins; Ciuèt is aged in 15L Austrian-Swiss oval casks for at least 18 months. *Exemplary Lessona harmony, roundness, structure, and elegance. Ruby red with scents of roses, violets, red fruits and spices. Thrilling with salami, risotto, red meats, mushrooms, truffles, and hard cheeses.*

### **TANZO** *Lessona DOC*

100% Nebbiolo aged a minimum of 26 months in oak named after Pietro's father, Costanzo "Tanzo" Cassina; promising 15-20 years of continued development, this wine offers outstanding cellaring potential, but the Tanzo is already an inspiring, contemplative wine worthy of any table.

### **TÈRA RÙSSA** *Coste della Sesia Vespolina DOC*

Made entirely from Vespolina grapes aged at least 18 months in Austrian/Swiss oak; grown in very red soils, hence the name "Tèra Rùssa."

*Thank you for your time and for your interest in Connoisseur wines.*