



PROPRIETÀ SPERINO
Lessona



Lessona Doc 2004

The year of Lessona's first harvest. A great year, with a rainy spring and ideal temperatures, followed by a warm summer and an exceptional September in terms of temperature excursion. Quantities were also good, even if controlled by abundant green harvest. A splendid start!

Vineyards

The grapes for this wine come from the Ormeggio and Castagnola vineyards in Lessona in the Orolungo region and the Covà vineyard in Castello.

Soil

In the Lessona vineyards, soils comprise marine sands from the pliocene period on igneous rock, mixed with more recent glacial sediment. The soil is acid (pH 4.5 – 5.5) rich in minerals and trace elements including iron, manganese, aluminium and zinc.

Vines

95-100% Nebbiolo, up to 5% Vespolina.

Rootstocks

3309-C, Gloire de Montpellier, 101-14, Gravesac, Rupestris du Lot.

Plant density

5.000 vines per hectare.

Altitude

Lessona: 290-350 metres above sea level.

Harvest

17th October 2004. The grapes are hand picked into small boxes.

Vinification

The grapes are sorted while on the conveyor belt, then destemmed and gently pressed then fed by gravity into the fermentation tank. Fermentation with natural yeasts in open topped wooden fermenters. Skin maceration lasts 34 days on skin, with regular punching down of the cap. The wine then remained 16 months *sur lie*.

Ageing

The wine ages in barrique, barrel and oval 15 hectolitre casks for 30 months. Bottling: middle of June 2007. Further ageing in bottle for some time before release.