



Lessona Doc 2005

Following a normal winter, with limited precipitation, the spring was cool with growth resuming slightly later than usual. The summer began with high temperatures alternating with a number of unexpectedly cool periods, with very little rain. The rain instead arrived around harvest time, delaying a harvest we thought was going to be early. The better positions however did enjoy a late September with summery temperatures. A strange year in climatic terms for a vintage difficult to interpret, with austere wines that will likely give the best result after maturing in bottles, due to its significant acidity and polyphenolic content.

Vineyards

The grapes for this wine come from the Ormeoggio 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.

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

From 10th to 16th October 2005. 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 22-26 days, with regular punching down of the cap. The wine then remained 14 months *sur lie*.

Ageing

The wine ages in barrique, barrel and oval 15 hectolitre casks for 30 months. Bottling: beginning of September 2008. Further ageing in bottle for some time before release.