



## Lessona Doc 2006

After a winter with harsh temperatures, the spring was mild, with just the right amount of regular rainfall. A hotter than average June was followed by a wet July and dry August with cold nights. A splendid vintage for the balance of both the grapes and the wines, not strong but with an incomparable aromatic bouquet, making 2006 a vintage to hang on to, or enjoy straight away!

<b>Vineyards</b>	The grapes for this wine come from the Ormeggio and Castagnola vineyards in Lessona in the Orolungo region and the Covà vineyard in Castello.
<b>Soil</b>	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.
<b>Vines</b>	95-100% Nebbiolo.
<b>Rootstocks</b>	3309-C, Gloire de Montpellier, 101-14, Gravesac, Rupestris du Lot.
<b>Plant density</b>	5.000 vines per hectare.
<b>Altitude</b>	Lessona: 290-350 metres above sea level.
<b>Harvest</b>	From 11 <sup>th</sup> to 14 <sup>th</sup> October 2006. The grapes are hand picked into small boxes.
<b>Vinification</b>	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 28 days, with regular punching down of the cap. The wine then remained 13 months <i>sur lie</i> .
<b>Ageing</b>	The wine ages in barrique, barrel and oval 15 hectolitre casks for 30 months. Bottling: end of July 2009. Further ageing in bottle for some time before release.