



Lessona Doc 2007

An exceptionally mild winter led to an early resumption of growth on the vines. The summer was not extremely hot and particularly well ventilated. Moderate rainfall in early August meant that the vines suffered little stress, and the significant diurnal temperature excursions of September concluded with the aromatic ripening of a vintage that promises to be truly grand. Potent wines, while deep and sophisticated thanks to the fineness of the bouquet given by the rains of August and the cold September nights.

Vineyards	The grapes for this wine come from the Ormeccio and Castagnola vineyards in Lessona in the Orolungo region, 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 3 rd to 9 th October 2007. 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 days, with regular punching down of the cap. The wine then remained 12 months <i>sur lie</i> .
Ageing	The wine ages in barrique, barrel and oval 15 hectolitre casks for 36 months. Bottling: half of August 2010. Further ageing in bottle for some time before release.