



## Lessona Doc 2008

The year started unluckily with a long, cold and very rainy spring. The summer arrival was late but from the beginning of August the weather was dry with impressive temperature ranges between day and night, thanks also to the fact that the soil never became warm because of the cold spring. The vintage was favoured by a splendid autumn and marked out by a delayed harvest. Anyway we get excellent raw materials, especially on the aromatic side.

<b>Vineyards</b>	The grapes for this wine come from the Ormeoggio and Castagnola vineyards in Lessona in the Orolungo region, 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 12 <sup>th</sup> to 23 <sup>rd</sup> October 2008. 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 26 days, with regular punching down of the cap. The wine then remained 15 months <i>sur lie</i> .
<b>Ageing</b>	The wine ages in barrique, barrel and oval 15 hectolitre casks for 40 months. Bottling: half of June 2012. Further ageing in bottle for some time before release.