



Lessona Doc 2011

The 2011 harvest was decidedly the most atypical seen in recent years: The normal winter was followed by an unusually warm spring in the Biellese foothills, with exceptionally early vegetation. It will be remembered as a vintage out on its own, given the extreme alternation of the climate in different seasons. The summer was characterised by temperatures well above the seasonal average and the harvest was anticipated by almost two weeks compared to normal. The result was perfectly healthy grapes and wines certainly more rounded and intense: a vintage to be savoured also earlier than usual for the zone.

Vineyards

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

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

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 26th September to 6th October 2011. 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 14 months *sur lie*.

Ageing

The wine ages in barrique, barrel and oval 15 hectolitre casks for 34 months. Bottling: September 2014. Further ageing in bottle for some time before release.