



## Lessona Doc 2012

2012 will be remembered as one of the hardest winters in the district, with temperatures that reached below  $-20^{\circ}\text{C}$ . A sudden warm spell between the end of April and the beginning of May caused several violent hailstorms, which significantly reduced production. The summer was rather hot and dry, almost to the point of stressing the vines for lack of water, but this was avoided thanks to the significant water reserves accumulated in the spring. Finally in September numerous heavy rainstorms restored the balance of the later varieties, like Nebbiolo, making the vegetation more vigorous and the grapes fresher. The harvest was one of the most meagre, giving wines with great concentration, but thanks to the September rains the Nebbiolo developed great aromatic fineness and a long, mineral aftertaste.

### 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 7<sup>th</sup> to 14<sup>th</sup> October 2012. 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 26 days, with regular punching down of the cap. The wine then remained 18 months *sur lie*.

### Ageing

The wine ages in barrels and oval 15 hectolitre casks for 33 months. Bottling: middle of August 2015. Further ageing in bottle for some time before release.

### Analysis

Alcohol: 13.5%; total acidity: 5.5 g/L; pH: 3.55.