



## Lessona Doc 2013

The damp and cold winter and spring, with temperatures close to 0°C up until mid-June led to significantly late vegetation and growth phases for the vines. Fortunately the vines flowered after the cold and rain in June favouring the setting of the fruit, and the harvest was decidedly abundant, in clear contrast with 2012. Some thunderstorms in summer and early autumn and an early, but not easy harvest demanded a great deal of selection both in the field and on the sorting belt. We chose not to exaggerate with the maceration, favouring the aromatic part and fineness over the tannic side, which in these conditions would have risked not reaching the right level of maturity. The result: wines of vibrant mineral acidity, great aromatic impact, with body more delicate and finer than in other recent years.

### 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 22<sup>nd</sup> to 27<sup>th</sup> October 2013. 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 21 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 32 months. Bottling: August 2016. Further ageing in bottle for some time before release.

### Analysis

Alcohol: 13 %; total acidity: 5.7 g/L; pH: 3.5.