



## Lessona Doc 2015

For the second year in a row, winter was very mild, except for some periods of heavy snowfall which helped replenish essential water reserves in the soil. After a mild spring, the summer that followed was one of the driest in the region. The area saw next to no rain from May until the end of October. Given the sandy soils in Lessona, the vines risked dangerous hydric stress, but fortunately, September was a bit cooler than expected and this allowed the grapes to healthily reach excellent levels of maturity and richness. Wines from this vintage will be more concentrated and robust than usual, but the minerality of the Lessona sands nevertheless provides an enviable, refreshing acidity. 2015 will certainly be a memorable vintage.

### 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 5<sup>th</sup> to 8<sup>th</sup> October 2015. 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 28 days, with regular punching down of the cap. The wine then remained 9 months *sur lie*.

### Ageing

The wine ages in barrels and oval 15 hectolitre casks for 34 months.  
Bottling: 18<sup>th</sup> September 2018.  
Further ageing in bottle for some time before release.

### Analysis

Alcohol: 14%; total acidity: 5.3 g/L; pH: 3.53.