



Rosa del Rosa Coste della Sesia rosato Doc 2005

Following a normal winter, with limited precipitation, the spring was cool with growth resuming slightly later than usual. The summer began with high temperatures alternating with a number of unexpectedly cool periods, with very little rain. The rain instead arrived around harvest time, delaying a harvest we thought was going to be early. The better positions however did enjoy a late September with summery temperatures. A strange year in climatic terms for a vintage difficult to interpret, with austere wines that will likely give the best result after maturing in bottles, due to its significant acidity and polyphenolic content.

- Vineyards:** Grapes for this wine are grown in the Ormeggio, Castagnola and Belvedere vineyards in Lessona in the Orolungo region, included in the Lessona D.O.C. They are also grown in the 45-90 year old Madonna degli Angeli vineyard in Brusnengo in the Forte region (it is included in the Bramaterra D.O.C).
- 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. Soils in the Madonna degli Angeli vineyard are composed of pebbles on a base of igneous rock which is close to the surface and veined with china clay. pH here is 5-6.
- Vines:** 65% Nebbiolo, 20% Vespolina, 15% Croatina.
- 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.
Madonna degli Angeli: 350-420 metres above sea level.
- Harvest:** From 1st to 3rd October 2005. 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. Skin maceration lasts 8 hours. The wine then remained 4 months *sur lie*. Bottling: end of April 2006. Further ageing in bottle for some time before release.