



Rosa del Rosa 09

The year started with deep spring freeze, which along with the devastating hailstorm of the 16th April significantly reduced the quantity. However, this did allow the grapes to ripen perfectly in a difficult year, with a cold July and a lot of rain. The season was saved by a splendid August and September that favoured the optimal ripening of grapes with great aromatic expression and concentration given by the meagre quantities.

- Vineyards:** Grapes for this wine are grown in the Ormeggio, Castagnola and Belvedere vineyards in Lessona in the Orolungo region. 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:** 85% Nebbiolo, 10% Vespolina, 5% 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 3rd to 18th October 2009. 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 12 hours. The wine then remained 4 months *sur lie*. Bottling: beginning of March 2010. Further ageing in bottle for some time before release.