



Rosa del Rosa Piemonte Doc rosato 2017

The 2017 vintage began with a relatively warm winter. Spring brought with it regular rainfall, leading to an earlier bud break than usual. Unfortunately, this early bud break meant that the vines suffered damage when temperatures dropped suddenly between the 18th and 20th April. It was the worst spring frost in Alto Piemonte in living memory. From May onwards, weather was sunny and temperatures were slightly higher than average. Rainfall was scarce during the summer, making it one of the most dry in recent years. Then, during the second week of September, temperatures returned to their seasonal norms and some rain storms returns the vines to a healthy condition in time for the final stages of maturation. It was a vintage of extremes: low yields due to the frost and the extended period of drought-like conditions during the summer, but a yield of perfect grapes promising concentrated, full-bodied wines.

- 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:** 90% Nebbiolo, 10 % Vespolina.
- 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 13th to 20th September 2017. 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 3 months *sur lie*. Bottling: February 2018. Further ageing in bottle for some time before release.
- Analysis:** Alcohol: 13.5 %; total acidity: 6.1 g/L; pH: 3.31; residual sugar: 4 g/L.