



Rosa del Rosa Piemonte Doc rosato 2019

Winter 2019 was very dry and, as has often happened in recent years, with temperatures above seasonal averages. As a consequence the vegetative restart was well anticipated. On the contrary, spring was cold and very rainy until the end of May, a month in which unfortunately two important hailstorms also occurred. Flowering, therefore, was difficult, slow and uneven; summer finally was dry. A September that started with rain made us fear for a difficult harvest, but by mid-September the climate stabilized and in mid-October we started a beautiful late harvest with surprisingly ripe grapes. Overall not an easy year, saved by the scarce production due to the difficult flowering and the spring hailstorms. This made it possible to obtain full wines, less fresh than in recent vintages, but with the fragrant aroma typical of delayed harvests.

- Vineyards:** Grapes for this wine are grown in the Ormeccio, 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). Only for this wine some of the grapes are grown by historical suppliers.
- 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 24th to 27th September 2019. 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 5 months *sur lie*. Bottling: 5th - 6th March 2020. Further ageing in bottle for some time before release.
- Analysis:** Alcohol: 13 %; pH: 3.31; total acidity: 6 g/L; residual sugar: 5 g/L.