



PROPRIETÀ SPERINO
Lessona



Rosa del Rosa Piemonte Doc Rosato 2020

The winter of 2020 has been as often the case in recent years, almost non-existent with very few days below 0 degrees. Therefore we experienced an anticipated bud breaking followed by cool and rainy March and April. Finally the month of May reported very beautiful, dry and sunny weather with mild temperatures and the flowering was early and very homogeneous.

Then suddenly the climate changed at the end of June and in July, with cold, very rainy weeks and with two hailstorms, one of which in mid-July truly impressive for its violence and duration. Fortunately, the installation of the anti-hail nets is now almost complete in all the vineyards!

A beautiful September and a splendid October with days that were still warm but cold nights brought the grapes in excellent condition at the end of ripening. It was the coldest harvest ever in my memory, with my hands freezing as touching the grapes on the sorting belt. The result is wines with not excessive extraction but very tasty, aromatic and round in the middle palate thanks to a very slow, cold fermentations.

- 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). 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 September 29th to October 14th 2020. 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: February 11th 2021. Further ageing in bottle for some time before release.
- Analysis:** Alcohol: 13 %; pH: 3.30; total acidity: 6.39 g/L; residual sugar: 2 g/L.