



Uvaggio Coste della Sesia Doc 2004

The year of Lessona's first harvest. A great year, with a rainy spring and ideal temperatures, followed by a warm summer and an exceptional September in terms of temperature excursion. Quantities were also good, even if controlled by abundant green harvest. A splendid start!

Vineyards: Grapes for this wine are grown in the Ormeccio, 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 9th to 14th October 2004. 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. Fermentation with natural yeasts in open topped wooden fermenters. Skin maceration lasts 26-32 days, with regular punching down of the cap. The wine then remained 12 months *sur lie*.

Ageing: The wine ages in barrique, barrel and oval, 15 hectolitre casks for 18 months. Bottling: end of July 2006. Further ageing in bottle for some time before release.