



## Uvaggio Coste della Sesia Doc 2006

After a winter with harsh temperatures, the spring was mild, with just the right amount of regular rainfall. A hotter than average June was followed by a wet July and dry August with cold nights. A splendid vintage for the balance of both the grapes and the wines, not strong but with an incomparable aromatic bouquet, making 2006 a vintage to hang on to, or enjoy straight away!

- Vineyards:** Grapes for this wine are grown in the Ormeggio, Castagnola and Belvedere vineyards in Lessona in the Orolungo region, included in the Lessona D.O.C. They are also grown in the 35 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 4<sup>th</sup> to 12<sup>th</sup> October 2006. 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 19 days, with regular punching down of the cap. The wine then remained 9 months *sur lie*.
- Ageing:** The wine ages in barrique, barrel and oval, 15 hectolitre casks for 18 months. Bottling: middle of August 2008. Further ageing in bottle for some time before release.