



## Uvaggio Coste della Sesia Doc 2007

An exceptionally mild winter led to an early resumption of growth on the vines. The summer was not extremely hot and particularly well ventilated. Moderate rainfall in early August meant that the vines suffered little stress, and the significant diurnal temperature excursions of September concluded with the aromatic ripening of a vintage that promises to be truly grand. Potent wines, while deep and sophisticated thanks to the fineness of the bouquet given by the rains of August and the cold September nights.

- 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 27<sup>th</sup> September to 8<sup>th</sup> October 2007. 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 24 days, with regular punching down of the cap. The wine then remained 11 months *sur lie*.
- Ageing:** The wine ages in barrique, barrel and oval, 15 hectolitre casks for 18 months. Bottling: end of July 2009. Further ageing in bottle for some time before release.