



Uvaggio Coste della Sesia Doc 2008

The year started unluckily with a long, cold and very rainy spring. The summer arrival was late but from the beginning of August the weather was dry with impressive temperature ranges between day and night, thanks also to the fact that the soil never became warm because of the cold spring. The vintage was favoured by a splendid autumn and marked out by a delayed harvest. Anyway we get excellent raw materials, especially on the aromatic side.

- 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:** 80% Nebbiolo, 15% Vespolina, 5% 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 6rd to 16th October 2008. 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 20 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 22 months. Bottling: beginning of September 2010. Further ageing in bottle for some time before release.