



Uvaggio Coste della Sesia Doc 2009

The year started with deep spring freeze, which along with the devastating hailstorm of the 16th April significantly reduced the quantity. However, this did allow the grapes to ripen perfectly in a difficult year, with a cold July and a lot of rain. The season was saved by a splendid August and September that favoured the optimal ripening of grapes with great aromatic expression and concentration given by the meagre quantities.

- 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 20th September to 14th October 2009. 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 10 months *sur lie*.
- Ageing:** The wine ages in barrique, barrel and oval 15 hectolitre casks for 18 months. Bottling: beginning of July 2011. Further ageing in bottle for some time before release.