



Uvaggio Coste della Sesia Doc 2010

Climate: The cold, snowy winter was followed by an unusually cool spring, late vegetative phase and some localised frost. The summer was also quite cool, but with a very good number of sunny days and the right amount of rain, and along with the natural thinning caused by the spring frosts led to an extraordinary and slow ripening of the grapes. The harvest was late, but in ideal conditions. The result is a vintage amongst the most classic in terms of the aromatic complexity, maturity and fineness of the tannins, and the right degree of freshness. Certainly a complex wine, enjoyable when young but that will be extraordinary once aged.

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 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 19th to 27th October 2010. 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 22 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 22 months.
Bottling: December 2012. Further ageing in bottle for some time before release.