



Uvaggio Coste della Sesia Doc 2012

Climate: 2012 will be remembered as one of the hardest winters in the district, with temperatures that reached below -20°C. A sudden warm spell between the end of April and the beginning of May caused several violent hailstorms, which significantly reduced production. The summer was rather hot and dry, almost to the point of stressing the vines for lack of water, but this was avoided thanks to the significant water reserves accumulated in the spring. Finally in September numerous heavy rainstorms restored the balance of the later varieties, like Nebbiolo, making the vegetation more vigorous and the grapes fresher. The harvest was one of the most meagre, giving wines with great concentration, but thanks to the September rains the Nebbiolo developed great aromatic fineness and a long, mineral aftertaste.

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 26^h September to 12th October 2012. 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 12 months *sur lie*.

Ageing: The wine ages in barrique, barrel and oval 15 hectolitre casks for 22 months. Bottling: October 2014. Further ageing in bottle for some time before release.