



## Uvaggio Coste della Sesia Doc 2013

The damp and cold winter and spring, with temperatures close to 0°C up until mid-June led to significantly late vegetation and growth phases for the vines. Fortunately the vines flowered after the cold and rain in June favouring the setting of the fruit, and the harvest was decidedly abundant, in clear contrast with 2012. Some thunderstorms in summer and early autumn and an early, but not easy harvest demanded a great deal of selection both in the field and on the sorting belt. We chose not to exaggerate with the maceration, favouring the aromatic part and fineness over the tannic side, which in these conditions would have risked not reaching the right level of maturity. The result: wines of vibrant mineral acidity, great aromatic impact, with body more delicate and finer than in other recent years.

- 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 19<sup>th</sup> to 25<sup>th</sup> October 2013. 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 16 days, with regular punching down of the cap. The wine then remained 16 months *sur lie*.
- Ageing:** The wine ages in barrique, barrel and oval, 15 hectolitre casks for 20 months. Bottling: July 2015. Further ageing in bottle for some time before release.

