



Uvaggio Coste della Sesia Doc 2014

The vintage began unusually with a very short winter and a very early and warm spring. It promised to be an average vintage. However, at the beginning of June, temperatures suddenly dropped to nearly freezing and the summer months that followed were some of the wettest on record. The second half of September was mild, and after one of the most difficult seasons in the vineyard, it was a relief to bring the grapes into the winery. We had to carry out a precise and strict sorting of the grapes which has made this one of the shortest vintages ever in terms of quantity and structure, but with wonderfully aromatic, refined and fragrant wines. It was a vintage fraught with great challenges, but with time it will give us great satisfaction!

- Vineyards:** Grapes for this wine are grown in the Ormeoggio, 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 11th to 17th October 2014. 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 23 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: September 2016. Further ageing in bottle for some time before release.
- Analysis:** Alcohol; 12.5%; total acidity: 6 g/L; pH: 3.46.