



Uvaggio Coste della Sesia Doc 2015

For the second year in a row, winter was very mild, except for some periods of heavy snowfall which helped replenish essential water reserves in the soil. After a mild spring, the summer that followed was one of the driest in the region. The area saw next to no rain from May until the end of October. Given the sandy soils in Lessona, the vines risked dangerous hydric stress, but fortunately, September was a bit cooler than expected and this allowed the grapes to healthily reach excellent levels of maturity and richness.

Wines from this vintage will be more concentrated and robust than usual, but the minerality of the Lessona sands nevertheless provides an enviable, refreshing acidity. 2015 will certainly be a memorable vintage.

- 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 45-90 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 22nd September to 13th October 2015. 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 30 days, with regular punching down of the cap. The wine then remained 6 months *sur lie*.
- Ageing:** The wine ages in barrique, barrel and oval 15 hectolitre casks for 25 months. Bottling: July 2017. Further ageing in bottle for some time before release.
- Analysis:** Alcohol; 13.5%; total acidity: 5,7 g/L; pH: 3.5.