



Uvaggio Coste della Sesia Doc 2016

The 2016 vintage started with a mild winter, followed by a cool and wet spring with some hailstorms in April in the area of Bramaterra, in Brusnengo. Summertime was dry and mild with plenty of sunshine. Thanks to the warm and dry September the grapes reached a perfect maturity and arrived on the sorting table healthy and juicy. Harvest started in the first week of October. 2016 is a vintage of lower yields, promising very aromatic, elegant wines, full of minerality and freshness.

- 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 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 6th to 22nd October 2016. 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 25 days, with regular punching down of the cap. The wine then remained 8 months *sur lie*.
- Ageing:** The wine ages in barrique, barrel and oval 15 hectolitre casks for 23 months. Bottling: 19th September 2018. Further ageing in bottle for some time before release.
- Analysis:** Alcohol; 14%; total acidity: 5,8 g/L; pH: 3.49.