



## Uvaggio Coste della Sesia Doc 2017

2017 vintage gave us an unusual Uvaggio: due to severe spring frost and hailstorms the production was almost a third of normal and in the final blend we used much more vespolina than usual; unlike any other Uvaggio so far the 2017 blend is: nebbiolo 60%, Vespolina 38% and croatina 2%. The wine is therefore darker, crisp and spicy and with a sharper freshness than usual.

- Vineyards:** Grapes for this wine are grown in the Ormeggio, Castagnola and Belvedere vineyards in Lessona in the Orlungo 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:** 60% Nebbiolo, 38% Vespolina, 2% 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<sup>th</sup> September to 3<sup>rd</sup> October 2017. 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 12 months *sur lie*.
- Ageing:** The wine ages in barrique, barrel and oval 15 hectolitre casks for 22 months.  
**Bottling:** 19<sup>th</sup> September 2019. Further ageing in bottle for some time before release.
- Analysis:** Alcohol: 13.5%; total acidity: 6.1 g/L; pH: 3.41.