



## Uvaggio Coste della Sesia Doc 2018

The winter that began this vintage was long but never too bitter: it saw very little snow but lots of heavy rains, which replenished water reserves depleted during the dry weather of 2017. Cold temperatures of around 0°C continued until April and this delayed budburst. Spring and the first part of summer then saw prolonged periods of heavy rains, but fortunately we did not suffer any hail damage this year! At last, at the end of July, temperatures rose and the late summer allowed the grapes to mature fully. Disease pressure created some challenges in the vineyard, but in the end this was one of the most bountiful vintages this area has ever seen. The wines from this vintage will be fresh, floral, full of flavour, and immensely enjoyable. The higher yields from this vintage have produced wines with slightly lighter tannic structure, making this vintage easier to drink and pair with food sooner compared to other recent vintages.



**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 6<sup>th</sup> to 14<sup>th</sup> October 2018. 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 10 months *sur lie*.

**Ageing:** The wine ages in barrique, barrel and oval 15 hectolitre casks for 22 months. Bottling: 17<sup>th</sup> September 2020. Further ageing in bottle for some time before release.

**Analysis:** Alcohol; 13.5%; total acidity: 5.4 g/L; pH: 3.52.