



Lessona Doc 2017

The 2017 vintage began with a relatively warm winter. Spring brought with it regular rainfall, leading to an earlier bud break than usual. Unfortunately, this early bud break meant that the vines suffered damage when temperatures dropped suddenly between the 18th and 20th April. It was the worst spring frost in Alto Piemonte in living memory. From May onwards, weather was sunny and temperatures were slightly higher than average. Rainfall was scarce during the summer, making it one of the most dry in recent years. Then, during the second week of September, temperatures returned to their seasonal norms and some rain storms returns the vines to a healthy condition in time for the final stages of maturation. It was a vintage of extremes: low yields due to the frost and the extended period of drought-like conditions during the summer, but a yield of perfect grapes promising concentrated, full-bodied wines.

Vineyards

The grapes for this wine come from the Ormeggio and Castagnola vineyards in Lessona in the Orolungo region, the Covà vineyard in Castello and the Monfalcone vineyards.

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.

Vines

100% Nebbiolo.

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.

Harvest

From 7th to 14th 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 28 days, with regular punching down of the cap. The wine then remained 18 months *sur lie*.

Ageing

The wine ages in barrels and oval 15 hectolitre casks for 35 months. Bottling: middle of August 2020. Further ageing in bottle for some time before release.

Analysis

Alcohol: 13.5%; total acidity: 5.5 g/L; pH: 3.55.