



## Rosa del Rosa Piemonte Doc rosato 2022

2022 - The year of the great drought has once again shown us the resilience and adaptability of the vine! The winter was mild, dry, and for the first time we see the mountains above the vineyards completely snowless. Both spring and summer temperatures have been warm, consistently above the seasonal average but without the excessive heat spikes typical of recent years. In the summer, due to the lack of water, the vines went into vegetative arrest allowing us to arrive at harvest even slightly later than the average of recent years. Some minimal rain in September helped the final ripening. The wines, due to the prolonged summer vegetative blockage are lighter, fresher and more aromatic than expected and also the alcohol level in an unexpected way reminds that of much colder vintages.

- Vineyards:** Grapes for this wine are grown in the Ormeggio, Castagnola and Belvedere vineyards in Lessona in the Orolungo region. 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). Only for this wine some of the grapes are grown by historical suppliers.
- 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:** 90% Nebbiolo, 10% Vespolina.
- 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 15 to 20 September 2022. 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. Skin maceration lasts 6 hours. The wine then remained 5 months *sur lie*. Bottling: 16<sup>th</sup> - 17<sup>th</sup> February 2023. Further ageing in bottle for some time before release.
- Analysis:** Alcohol: 13 %; pH: 3.30; total acidity: 5,3 g/L; residual sugar: 1 g/L.