



Uvaggio Coste della Sesia Doc 2019

Winter 2019 was very dry and, as has often happened in recent years, with temperatures above seasonal averages. As a consequence the vegetative restart was well anticipated. On the contrary, spring was cold and very rainy until the end of May, a month in which unfortunately two important hailstorms also occurred. Flowering, therefore, was difficult, slow and uneven; summer finally was dry. A September that started with rain made us fear for a difficult harvest, but by mid-September the climate stabilized and in mid-October we started a beautiful late harvest with surprisingly ripe grapes. Overall not an easy year, saved by the scarce production due to the difficult flowering and the spring hailstorms. This made it possible to obtain full wines, less fresh than in recent vintages, but with the fragrant aroma typical of delayed harvests.

- Vineyards:** Grapes for this wine are grown in the Ormeggio, Castagnola and Belvedere vineyards in Lessona in the Orolungo region, and Madonna degli Angeli vineyard 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 19th to 25th October 2019. 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 16 days, with regular punching down of the cap. The wine then remained 16 months *sur lie*.
- Ageing:** The wine ages in barrique, barrel and oval, 15 hectolitre casks for 20 months. Bottling: July 2021. Further ageing in bottle for some time before release.