



Lessona

D.O.C LESSONA



Lessona's soil, with its ancient marine sands, restores finesse and a delicate touch to the wines from this corner of Piedmont. This wine is made from the best grapes selected from our parcels of land in Lessona.

VARIETIES: Nebbiolo 90%, Vespolina 10%
FIRST YEAR OF PRODUCTION: 1671
PRODUCTION ZONE: Upper Piedmont in the historic hills of Lessona township

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 55 years
POSITION: hillside
ORIENTATION: southwest
ELEVATION: 300 metres above sea level
TRAINING SYSTEM: classic guyot
SOIL: pH-acid soil composed of yellow-orange pliocene marine sands
HARVEST PERIOD: from mid-September to mid-October

VINIFICATION

*Cooling of the grapes.
Destemming-crushing
Classic fermentation in stainless steel tanks
with pumping over and rack and return*

AVERAGE LENGTH OF MACERATION: 24 days
Malolactic fermentation in correspondence whit alcoholic fermentation
ELEVAGE: 24 months in medium-toasted french oak (50hl barrels and barriques)
POTENTIAL FOR AGEING: over 30 years

