

Proprietà Sperino,
`Vigna Covà` Lessona Riserva 2015
Lessona, Piemonte, Italy



Grape Varieties	100% Nebbiolo
Winemaker	Luca de Marchi
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.4g/L
Acidity	5.4g/L
Wine pH	3.52
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

This splendid 12 hectare hillside estate is situated in the small town of Lessona, near Biella in northern Piemonte. Paolo De Marchi, owner of top Chianti Classico estate Isole e Olena, inherited Proprietà Sperino from his grandfather, Felice Sperino, a passionate viticulturist and professor in Turin. Since the 1970s, Paolo has dreamed of revitalising the Sperino estate, a dream that has come to fruition with the help of his elder son, Luca, who now runs the estate and makes the wines with Paolo's guidance.

VINEYARDS

The Covà vineyard is located in Castello, in the village of Lessona. This vineyard sits on a rounded hill with a south-west facing aspect. It is a high altitude vineyard, sitting 350 metres above sea level. Soils are comprised of marine sands from the pliocene period on indigenous rock, combined with more recent glacial sediment. It is acid rich (pH 4.5-5.5) with plentiful minerals and elements including iron, manganese, aluminum and zinc. The vineyards are trained with Guyot pruning system.

VINTAGE

This vintage was a particularly dry year. Winter started off very mild, with periods of heavy snowfall. Following a mild spring, summer was one of the driest in the region, there was minimal rain from May until the end of October, resulting in a lack of hydric reserve. September was slightly cooler than expected which meant the grapes were able to ripen and reach excellent levels of maturity and complexity. Wines from the 2015 vintage are more concentrated and robust than usual. The Lessona sands provide a refreshing backbone of acidity lending to a well-balanced, structured and age-worthy wine.

VINIFICATION

Once the grapes arrived at the winery, they were manually sorted on the conveyor belt. The bunches were destemmed, gently pressed and the berries were gravity fed into the fermentation tank. Fermentation took place with natural yeasts in open-topped wooden fermenters. Skin maceration lasted 28 days, with regular punching down of the cap. The wine was aged for 36 months in 1500-litre used French oak barrels, followed by two years in bottle before release.

TASTING NOTES

This wine is bright ruby in colour. There are aromas of red fruits, raspberry and cranberry complemented by notes of liquorice and spice. The palate is silky and rounded with flavours of dark fruit, clove and a slight herbaceous note with ripe tannins and a smooth finish.