

Proprietà Sperino,
`L Franc *****` 2018
Coste della Sesia, Piemonte, Italy


PROPRIETÀ SPERINO
Lessona



Grape Varieties	100% Cabernet Franc
Winemaker	Luca & Paolo De Marchi
Closure	Natural Cork
ABV	14%
Acidity	5.8g/L
Wine pH	3.41
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

Grapes for this wine are sourced from the 0.4 hectare Castagnola vineyard which is located in Lessona 290 metres above sea level in the Orolungo region. Soils in Lessona have originated from a super-volcano explosion 280 million years ago, then covered by the sea before resurfacing with Alps birth. This left in Lessona marine sands from the Pliocene period (known as "Ori di Lessona") on an igneous rock subsoil, mixed with more recent glacial sediment. The soil is rich in minerals and trace elements including iron, manganese, aluminium and zinc. The high acidity (pH 4.5-5.5) of the soil makes minerals more available to the vines. The vines are 100% Cabernet Franc from Bordeaux clones, 3309-C, 101-14 (low vigour rootstocks) with a density of 5,000 vines per hectare.

VINTAGE

The 2018 vintage started with a long winter full of heavy rainfall, but very little snow. Low temperatures persisted into April, delaying budburst, but as temperatures rose at the end of July the grapes were able to mature fully. Hard work in the vineyard helped produce one of the most bountiful vintages the area has seen, creating wines that are fresh, floral, and full of flavour.

VINIFICATION

The grapes were sorted on the conveyor belt, destemmed and gently pressed before being fed by gravity into the fermentation tanks. Fermentation took place with natural yeasts in open topped wooden fermenters, with maceration lasting 30 days with regular punching down of the cap. The wine remained sur lie for 18 months before ageing in French oak barriques (50% new oak) prior to bottling.

TASTING NOTES

On the nose are aromas of chocolate and earthy notes, followed by cassis, tobacco and plum flavours on the palate. This elegant, medium-bodied wine is beautifully balanced with supple tannins and a long elegant finish.