



Grape Varieties	<b>80% Nebbiolo</b> <b>15% Vespolina</b> <b>5% Croatina</b>
Winemaker	<b>Luca and Paolo De Marchi</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Acidity	<b>6.19g/L</b>
Wine pH	<b>3.58</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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 were grown in the Ormeggio, Castagnola and Belvedere vineyards in Lessona in the Orolungo region. The altitude is between 290-350 metres above sea level. Soils are sandy, acidic and rich in minerals. Some fruit was also sourced from the 45-90 year old Madonna degli Angeli vineyard in Brusnengo in the Forte region which is included in the Bramaterra D.O.C. The soils in Lessona are unique: they have originated from a super-volcano explosion 280 million years ago, which was then covered by the sea before resurfacing with the formation of the Alps. 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.

## VINTAGE

The 2021 vintage began with a cold winter marked by clear, bright days and abundant snowfall in the mountains. After an early budbreak, cold temperatures returned in April, and frost reduced production. Spring continued with mild temperatures, followed by a stable summer. At the end of July, an unfortunate hailstorm partially damaged both leaves and grapes, further affecting yields. In autumn, the weather stabilized, and although the harvest was late, it took place under clear and cold conditions.

## 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 for 25 days, with regular punching down of the cap. The wine then remained sur lie for 10 months and then a further 30 months in 15 hectolitre casks prior to being bottled.

## TASTING NOTES

Vibrant ruby red in the glass, this wine is simple yet seductive. The middle palate is fresh and juicy, packed with aromatic red fruits and occasional hints of herbs. It has a grand texture thanks to the supple, approachable tannins and well-balanced acidity, offers a savoury and long finish.