

Proprietà Sperino,
Lessona 2019
Lessona, Piemonte, Italy



Grape Varieties	100% Nebbiolo
Winemaker	Luca & Paolo De Marchi
Closure	Natural Cork
ABV	13.5%
Acidity	5.51g/L
Wine pH	3.55
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 grown in the Ormeggio and Castagnola vineyards in Lessona in the Orolungo region. Altitudes range from 290-350 metres above sea level. Soils in Lessona are unique: they originated from a super-volcano explosion 280 million years ago, and were then covered by the sea before resurfacing with the birth of the Alps. This left 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 of the soil makes minerals more available to the vines.

VINTAGE

The winter of the 2019 vintage was dry with temperatures above seasonal averages, but this was contrasted by a cold and rainy spring. Summer was dry, helping the crops which had a tougher time with flowering. From mid-September onwards optimal weather conditions allowed the grapes to reach full ripeness at harvest time.

VINIFICATION

Harvest took place in mid-October, where grapes were hand-picked, before being sorted on the conveyor belt. The grapes were destemmed and pressed, followed by fermentation with natural yeasts in open topped wooden fermenters. Maceration lasted 28 days with regular punching down of the cap. The wine then remained on its lees for 18 months before being racked to 1,500 litre barrels where it aged for 35 months. The wines were then bottled in September of 2022.

TASTING NOTES

Deep ruby in colour with a beautiful nose typical of the area, this wine showcases aromas of red cherries, dried rose petals, rosemary and pine needles. On the palate, the wine has fresh acidity, silky tannins and succulent red and black fruit flavours. The finish is long with a touch of minerality.