

Proprietà Sperino,
`Rosa del Rosa` Rosato 2024
Coste della Sesia, Piemonte, Italy



Grape Varieties **80% Nebbiolo**
20% Vespolina

Winemaker **Luca and Paolo De Marchi**

Closure **Screwcap**

ABV **12.5%**

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, Castagnola and Belvedere vineyards in Lessona, in the Orolungo region, at 290-350 meters above sea level. 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 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 soils are rich in minerals and trace elements including iron, manganese, aluminium and zinc. The high acidity of the soils make minerals more readily available to the vines. Other grapes are sourced in the 45 to 90-year-old Madonna degli Angeli vineyard in Brusnengo (in the Bramaterra D.O.C) at 350-420 metres above sea level. Soils here are composed of a shallow topsoil of pebbles and clay (pH 5-6) on a base of igneous rock.

VINTAGE

The 2024 vintage started with a mild and rainy winter. The spring was initially very warm and budding was very even, however May brought a year's worth of rainfall in one month. Despite this, flowering arrived slightly earlier than other recent vintages. The summer continued to be rainy and cold, creating challenging conditions for the vineyards. The reduced yield has created grapes capable of giving extremely bright and fragrant aromatic wines, typical of a cold and late harvest.

VINIFICATION

The grapes were picked by hand into small boxes. Once at the winery, they were carefully sorted on a conveyor belt to ensure that only those in pristine condition made it into the wine. The grapes were then destemmed and gently pressed with around four hours of skin maceration. The wine then spent five months on lees before bottling began in early February. Some further ageing took place in the bottle.

TASTING NOTES

This Rosato displays notes of ginger and pine, with the palette opening up a sweetness of orchard fruits, lemon and ripe melon. The juicy acidity helps give this wine its impressive length.