



PROPRIETÀ SPERINO

Lessona 2013

\$93.25

* Suggested retail price



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| | Product code | 13904244 |
| | Licensee price | \$80.97 |
| | Format | 6x750ml |
| | Listing type | SAQ Specialty by lot |
| | Status | Store Only |
| | Type of product | Still wine |
| | Country | Italy |
| | Regulated designation | Denominazione di origine controllata (DOC) |
| | Region | Piedmont |
| | Appellation | Lessona |
| | Varietal(s) | Nebbiolo |
| | Colour | Red |
| | Sugar | Dry |
| | Sugar content | 2.8 |
| | Closure type | Cork |
| | Aging vessel type | The wine ages in barrels and oval 15 hectolitre casks for 32 months |

ABOUT THIS WINERY

A courageous 'wine growing archaeology' project, that speaks of passion.

Proprietà Sperino is the realisation of a dream: to restore the important tradition of Lessona wines by recovering the historic cellars to produce a wine with the greatest respect for local tradition.

TASTING NOTES

The wine has vibrant mineral acidity, great aromatic impact, with body more delicate and finer than in other recent years.

PRODUCT NOTES

The grapes for this wine come from the Ormeccio and Castagnola vineyards in Lessona in the Orolungo region, the Covà vineyard in Castello and the Monfalcone vineyards. In the Lessona vineyards, soils comprise marine sands from the pliocene period on igneous rock, mixed with more recent glacial sediment. The soil is acid rich in minerals and trace elements including iron, manganese, aluminium and zinc.

PRODUCTION NOTES

The grapes are sorted while on the conveyor belt, then destemmed and gently pressed then fed by gravity into the fermentation tank. Fermentation with natural yeasts in open topped wooden fermenters. Skin maceration lasts 21 days, with regular punching down of the cap. The wine then remained 18 months sur lie. The wine is bottled in 6x750ml bottles and oval 15 hectolitre casks for 32 months. Further ageing in bottle for some time before release.

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