Céleste Vin 6829-A avenue de l'Épée Montreal, QC H3N 2C7 (514) 948-5050



\$93.25

* Suggested retail price

PROPRIETA SPERINO

Lessona 2013

	Product code	13904244
\$	Licensee price	\$80.97
i i i	Format	6x750ml
	Listing type	SAQ Specialty by lot
Ĺŏ	Status	Store Only
•	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Denominazione di origine controllata
		(DOC)
9	Region	Piedmont
۰	Appellation	Lessona
#*	Varietal(s)	Nebbiolo
ŷ	Colour	Red
4	Sugar	Dry
a,	Sugar content	2.8
T	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 Ormeggio 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 gentlypressed 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. **CHRISTIANCEANCEOUS** and oval 15 her interference to the source of the

JORDAN CLOUTIER (418) 999-0924







BENOIT DESORMIERS (514) 977-2841