

Massimo Clerico



Ca du Leria Coste della Sesia



At a Glance:

- **Appellation:** DOC Coste della Sesia
- **Uvaggio:** Nebbiolo (Spanna) (50%), Croatina (40%), Vespolina (5%), Uva Rara (Bonnarda Piemontese) (5%)
- **Average Annual Production:** 2,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the sloped, west-facing Leria vineyard just beside the family home and cellars in Lessona
- **Soil Types and Compositions:** Acidic pliocene sands and white clays
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 2,500-3,000 vines/ha, vines average 50 years old.
- **Average Yields:** Controlled through pruning and debudding
- **Average Harvest Date and Type:** Entirely manual, usually early October

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments with selected yeasts in stainless-steel tanks. Cuvaion lasts c. 25 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Racked following malolactic, wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** In tank directly following alcoholic fermentation, via inoculation
- **Élevage:** 12 months in large, neutral, French oak casks, with some of the wine in neutral barriques
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, cartridge filtration
- **Sulfur:** Applied at harvest, after vinification, after malolactic, at rackings, and at bottling, with c. 85 mg/l total sulfur

In The Glass:

Sitting on an ancient seabed, the Ca du Leria vineyard's soils are very poor and porous, which permit the vines to extend deeply into the earth. The result is a wine of intense minerality with a fresh, lively presence on the palate. The color is vivid but not dense, having a grey-garnet hue.