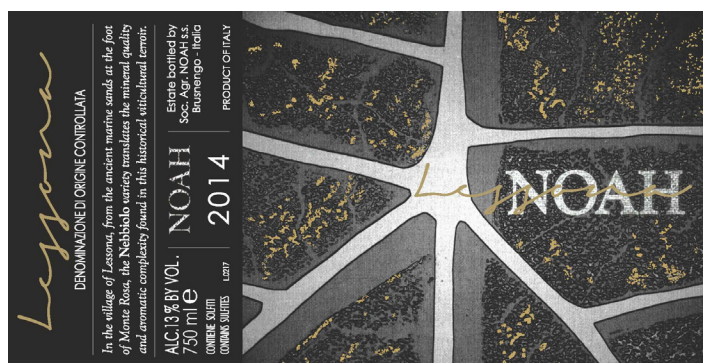


Noah



Lessona



At a Glance:

- **Appellation:** DOCG Lessona
- **Uvaggio:** Nebbiolo (Spanna) (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.5 ha of vines in the Vigna del Monte site in Lessona
- **Soil Types and Compositions:** Red and yellow volcanic porphyric sands
- **Vine Age, Training, and Density:** Trained in Guyot, vines average 25 years old.
- **Average Yields:** Controlled through pruning and debudding
- **Average Harvest Date and Type:** Entirely manual, usually mid-late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in large oak tini. Cuvaison lasts 15-30 days.
- **Pressing:** Vertical Basket Press
- **Time on Lees:** Racked following malolactic, wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in botti in the spring following alcoholic fermentation
- **Élevage:** c. 24 months in large, neutral Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied after fermentation, after malolactic, at racking, and at bottling, with c. 70 mg/l total

In The Glass:

Lessona is an appellation of marine sands, which lend its Nebbiolo a silken elegance and a sense of refinement. Its tannins are no less significant than the Bramaterra, but they are more polite, more filigree—a firm handshake through a soft glove. Its overall texture is rounder, yet not richer, offering excellent poise and length, and its impression of acidity is more serene. Notably, Noah's Lessona is 100% Nebbiolo from a single 1.5-ha parcel, without any of the secondary varieties that frequently make appearances in these appellations. One marvels at the authority and precision on display here.