

Massimo Clerico



Spanna Coste della Sesia



At a Glance:

- **Appellation:** DOC Coste della Sesia
- **Uvaggio:** Nebbiolo (Spanna) (100%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-facing, sloped Gorena vineyard, near the Clerico cellars in Lessona
- **Soil Types and Compositions:** Acidic pliocene sands and white clays
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 2008 at 2,500-3,000 vines/ha
- **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:

The appellation takes its name from the river Sesia which courses its way past Lessona carrying the cooling waters of the mountains and great lakes to the north. Here, the Nebbiolo, known by its local name "Spanna", finds its home on the hillsides in the poor soils of this region where it benefits from a long growing season that permits the grape to achieve maximum maturity while retaining its formidable acidity.