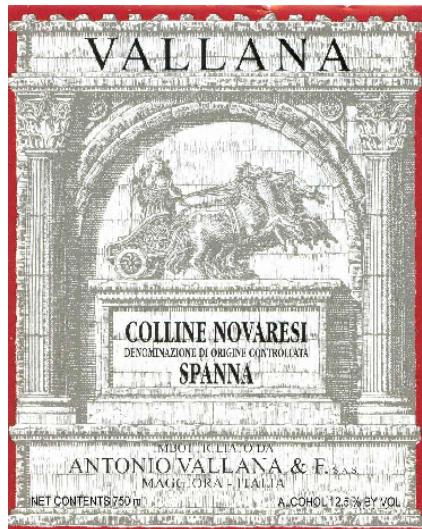


VALLANA SPANNA

2003



Viticulture

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| Elevation: | 400m |
| Exposition: | Each named wine comes from a single vineyard: Montalbano and Casa Rosa are on one hill, and Laghetti is on a different one; all have steep, South West / South East facing slopes |
| Soils: | Acidic soils and porphyrite rock |
| Varieties: | At least 85% Nebbiolo, with the balance being Vespolina and Bonarda. |
| Vine age: | Vines planted in the late '60s early '70s |
| Yield: | 7000 kg of grapes per hectare |
| Rootstock: | 420 A |
| Clone: | Mass selection: cuttings are taken from the best plants in older vineyards to have a mix of different genotypes in the field |
| Planting density: | 2500 vines/ha |
| Canopy management: | Guyot-trained with 10-12 buds per cordon |
| Harvesting: | By hand, usually starting in the second week of October |

Vinification

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| Pre-fermentation : | The grapes from each vineyard are vinified separately in order to preserve the characteristics of their different territory (single vineyard bottlings). The grapes are crushed and de-stemmed before fermentation. No press juice is used for DOC wines. |
| Yeast: | Natural or inoculated, depending on the vintage |
| Fermentation vessel: | Small wooden vessels |
| Duration: | Up to 15 days |
| Temperature: | Initially around 18°C, rising to up to 28°C. |
| Extraction methods: | Punching down, pumping over and delestage |
| Ageing: | One year in 8hl oak barrels (the traditional "15 brente" barrel, the ancient measuring unit) in order to refine the bouquet and the aroma. |
| Fining / filtration: | Light filtration |
| Bottle ageing: | At least another year |
| Closure: | Cork |