



Bramaterra

D.O.C B R A M A T E R R A



A wine with ancient origins, mentioned for the first time in a historical document of 1447. From the best grapes chosen in our vineyards from Villa del Bosco and Brusnengo areas, we obtain a wine of character that stands out for the typical minerality of Bramaterra, which gives it richness, cleanliness and precision on the palate.

VARIETIES: Nebbiolo 70%, Croatina 20%, Vespolina 10%

FIRST YEAR OF PRODUCTION: 1902

PRODUCTION ZONE: Upper Piedmont, on the highest hill in Bramaterra, in the Villa del Bosco township

VINEYARD CHARACTERISTICS

AVERAGE AGE OF VINES IN PRODUCTION: 48 years

POSITION: hillside

ORIENTATION: southwest

ELEVATION: 300-350 metres above sea level

TRAINING SYSTEM: classic guyot

SOIL: pH-acid soil composed of red-brown, volcanic porphyritic sands

HARVEST PERIOD: from mid-September to mid-October

VINIFICATION

Cooling of the grapes.

Destemming-crushing

Classic fermentation in stainless steel tanks with pumping over and rack and return

AVERAGE LENGTH OF MACERATION: 24 days

Malolactic fermentation in correspondence with alcoholic fermentation.

ELEVAGE: 24 months in medium-toasted french oak (50hl barrels and barriques)

POTENTIAL FOR AGEING: over 20 years

