BRAMATERRA

Vine varieties: Nebbiolo 80%, Croatina 10%, Vespolina 10%

Zone of production
Northern Piedmont, from winery's estates in Cascina Cottignano,
in the village of Masserano

Vine characteristics
Elevation: 350 meters above sea level
Exposure: South-East / South-West
Vine system: classic guyot
Soil: porphyritic sand of volcanic origins, red brown in colour, with acid PH
Yeld per hectare: 35 quintals

Wine-making
Careful selection in the vineyards | Destemming and crushing |
Classic fermentation without temperature control, with pumpovers and delestages Malo-lactic fermentation

Aging
3 years, of which 24 months in wood (6000 liters cask)
The wine is then blended and aged for a few months in concrete tanks.

Aging potential: over 30 years.