

COLOMBERA & GARELLA



Bramaterra

DENOMINAZIONE DI ORIGINE CONTROLLATA

CONTIENE SOLFITI

CASCINA COTTIGNANO

LOTTO 0918

Imbottigliato all'origine da Società Agricola Colombera & Garella s.s.
Masserano - Italia

PRODOTTO IN ITALIA

750 ml

NON DISPNDERE NELL'AMBIENTE DOPO L'USO

13% vol

BRAMATERRA

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

Zone of production

Northern Piedmont, from winery's estates 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

Malolactic 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.