



**.ROCCIA.ROSSA.**



**Piemonte**

## BRAMATERRA RISERVA DOC

**Production area:** Village of Villa del Bosco (Biella) – Frazione Pianelle 400 m s.l.m.

**Exposure to sunlight:** South

**Soil:** Porfirc - volcanic

**Average age of vines:** 25 years

**Vine training technique:** Classic Guyot

**Grapes varieties:** Nebbiolo 80%, Vespolina 15%, Croatina 5%

**Harvest type:** Hand harvest

**Harvest period:** 12th September Vespolina, 22nd September Croatina, 12th October Nebbiolo

**Total alcohol content:** 14,00%

**Number bottles** 1000 (0,75 l)

**Winemaking** Destemming-crushing. Fermentation in stainless steel vats with maceration of 35 days with pumping-over and delestage. Malolactic in inox.

**Maturation :** 30 months in oak barrels of 25 hl and 48 months in bottles

**Ageing potential:** over 20 years

