

# BRAMATERRA

## DOC

### Vineyard Location

Casa del Bosco (Sostegno)

### Vine Variety

Nebbiolo 60%, Croatina, Bonarda (Uva Rara), Vespolina.

### Cultivation System

Renewed vine shoot (Guyot), grass regeneration, limited organic fertilisation.

### Production Parameters

Maximum yield 6500 Kg/ha

Low bud load

Limited yield per vinestock

Thinning

Harvesting selection

Intense and prolonged maceration, partially in wooden tuns

Controlled temperature fermentation

Aging min. 24 months, of which min. 18 months in oak barrels

### Analytical Parameters

Min. natural alcohol content: 13% vol.

### Organoleptic Characteristics

Ruby red color tending toward garnet; intense and complex with floral notes of violets and fruity notes of raspberry, it evolves in ethereal and spicy notes, licorice, leather; dry and velvety taste with pleasant bitter and goudron background; full bodied, austere harmonic.

### Aging Period

6 - 8 years and longer

### Serving Temperature

18°

### Suggestions

Suitable for 'Panissa', elaborate meat dishes, excellent combinations with wild game and mature cheeses.

