

BRAMATERRA

R I S E R V A

Vineyard location

Bramaterra (Casa del Bosco)

Vine variety

Nebbiolo 80%, Croatina 15%, Bonarda, Vespolina

Cultivation system

Guyot cultivation method, grassing, limited organic fertilization

Production parameters

Maximum yield 50 q/ha

Low density of buds

Limited yield per vine

Thinning

Harvest selection

Fermentation at controlled temperature

Intense and prolonged maceration

Rational use of refining wine (min. 24 months)

Analytical parameters

Natural min. alcohol content: 13% vol.

Organoleptic characteristics

Ruby color tending to garnet, complex bouquet with hints of ripe fruit evolving towards spice, licorice, leather.

Full-bodied and austere taste with good harmony.

Aging period

6 - 10 years and more

Serving temperature

18°

Suggestions

Great with elaborate meat dishes, especially red meat. Perfect pairing with lightly seared beef tartare.

