

BRAMATERRA – COLOMBERA & GARELLA

Piedmont



APPELLATION: Bramaterra DOC

BLEND: Nebbiolo (80%), Croatina (10%) and Vespolina (10%)

WINEMAKER: Cristiano Garella

VINEYARD: _____

If you travel north from the Langhe, after a couple of hours you find a very complex terroir shaped by a volcanic eruption which occurred around 300 million years ago. Bramaterra, in the foothills of the alps, is 100 km north of Barolo and Barbaresco, and has a cooler climate. The vineyards are in the village of Masserano and sit 350 metres above sea level with sandy, volcanic soils.

VITICULTURE: _____

Work in the vineyards is sustainable with no chemical treatments.

WINEMAKING: _____

The grapes are hand harvested. There is a long maceration and fermentation in concrete using natural yeasts which lasts 40-45 days. After fermentation is completed the wine ages for 3 years: 2 years in large 6,000-litre neutral oak barrels and 1 year in concrete tanks. The wine is then bottled unfiltered and unfiltered.

WEBSITE: <http://www.colomberaegarella.it/index.html>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

The lifted, floral side of Nebbiolo- classical flavours of red and black cherry, rose and garrigue herb meld to create a beautifully pure wine that should age very well.