



TENUTE SELLA  
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# Bramaterra

D.O.C BRAMATERRA



*Wine with ancient origins, blessed with a distinctive personality, cited for the first time in a historical document from 1447. This wine is made with best-quality grapes, selected from our Bramaterra parcels in the townships of Villa del Bosco and Brusnengo.*

**VARIETIES:** Nebbiolo 70%, Croatina 20%, Vespolina 10%

**FIRST YEAR OF PRODUCTION:** 1902

**PRODUCTION ZONE:** Upper Piedmont, on the highest hill in Bramaterra, in the Villa del Bosco township

## VINEYARD CHARACTERISTICS

**AVERAGE AGE OF VINES IN PRODUCTION:** 48 years

**POSITION:** hillside

**ORIENTATION:** southwest

**ELEVATION:** 300-350 metres above sea level

**TRAINING SYSTEM:** classic guyot

**SOIL:** pH-acid soil composed of red-brown, volcanic porphyritic sands

**HARVEST PERIOD:** from mid-September to mid-October

## VINIFICATION

*Destemming-crushing*

*Classic fermentation in stainless steel tanks*

*with pumping over and rack and return*

**AVERAGE LENGTH OF MACERATION:**

*30 days for Nebbiolo and Vespolina and 16 days for Croatina.*

*Malolactic fermentation the following spring in oak cooperage*

**ELEVAGE:** 28 months in 10 hl Slavonian oak barriques

**POTENTIAL FOR AGEING:** over 20 years

