



TENUTE SELLA  
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# *I Porfidi*

D.O.C BRAMATERRA



*Bramatterra wines draw vigour and substance from the volcanic, porphyry-rich soils of the territory. Choice Nebbiolo, Vespolina and Croatina grapes from our vineyards are vinified separately and then blended in this selection.*

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

**FIRST YEAR OF PRODUCTION:** 2003

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

## VINEYARD CHARACTERISTICS

**AVERAGE AGE OF VINES IN PRODUCTION:** 80 years

**POSITION:** hillside

**ORIENTATION:** southwest

**ELEVATION:** 350 metres above sea level

**TRAINING SYSTEM:** classic guyot

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

**HARVEST PERIOD:** beginning of October

## VINIFICATION

*Selective harvest and further selective sorting in the cellar Destemming-crushing*

*Classic fermentation in stainless steel tanks with pumping over and rack and return*

**AVERAGE LENGTH OF MACERATION:**

*31 days for Nebbiolo and Vespolina and 19 days for Croatina. Malolactic fermentation the following spring in oak cooperage*

**ELEVAGE:** 24 months in 25 hl Slavonian oak casks and 12 months in Allier oak barriques

**POTENTIAL FOR AGEING:** over 30 years

