



## BRAMATERRA SALERO

Piemonte, Italy

Noah



### Method & Production

All the grapes are hand-harvested. 30 days maceration on the skins. The wine is fermented using indigenous yeasts in oak. 20 months aging in large Slavonian oak barrel. 1 year in bottle before release.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
NO0619	Bramaterra Salero	Vespolina: 10% Croatina: 10% Nebbiolo: 80%	2019	14.0%	Cork	6x0.75lt	No	No	Yes	No