



BRAMATERRA ROCCE DI LUCE

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
Red Wine										
NO0720	Bramaterra Rocce di Luce	Vespolina: 10% Nebbiolo: 80% Croatina: 10%	2020	13.5%	Cork	6x0.75lt	No	No	Yes	No