

BRAMATERRA

Piedmont, Italy

Tenute Sella

www.tenutesella.it

Method & Production

The best quality Nebbiolo, Croatina, and Vespolina grapes are hand-picked, selected from their Bramaterra parcels in the townships of Villa del Bosco and Brusnengo. Fermentation in stainless steel using selected yeasts. Maturation on the lees for 28 months in 25 hl French oak casks.

Tasting Notes

Deep in profile, pronounced iron, and mineral notes, with sweet intense fruit with a little rusticity. Savory palate, with red fruits, liquorice, and tea hints. Very interesting and intriguing. Complex, silky and delicious.

Food Matching

Game and red meats

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TL0521	Bramaterra	Croatina: 20% Nebbiolo: 70% Vespolina: 10%	2021	13.0%	Cork	6x0.75lt	No	No	Yes	No