



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										
NO0719	Bramaterra Rocce di Luce	Nebbiolo: 80% Vespolina: 10% Croatina: 10%	2019	13.5%	Cork	6X0.75lt	No	No	Yes	No