
LE PIANELLE BRAMATERRA



Region: Piedmont, Italy

Appellation: Bramaterra DOC

Grapes: 80% Nebbiolo, 10% Croatina and 10% Vespolina

Farming: Practicing organic

Age of vines: Planted in 2008

Altitude, Aspect, & Soil Type: 270-380 M, S-SW Facing, porphyry

Typical Harvest Time: Last week of September

Maceration & Fermentation: The Nebbiolo is macerated for 34 days, the Vespolina for 26 and the Croatina for 20. Fermented in open top wood fermenters with indigenous yeasts.

Aging: 20 months in 20/27 hL wood barrels, 2 years in bottle

Finishing: No fining, filtering or cold stabilization

Production: 8,000 bottles annually

Notes from Oliver:

This small estate in northern Piedmont is a partnership between Dieter Heuskel and Peter Dipoli, the owners, Cristiano Garella, an outstanding young local winemaker, and Andrea Zanetta, one of the best viticulturalists in the area. Heuskel and Dipoli started buying land in the Bramaterra appellation in 2004; after assembling more than fifty small parcels from more than forty owners they were finally able to realize their dream and plant vines in 2007-8.

This Bramaterra shows the wiry structure typical of the appellation, but also a broad range of generous flavors (tobacco-leaf, sandalwood, red fruits). It's ripe, but also very fresh in acidity, a hallmark of this region. Age-worthy but drinkable when young too. If you love Nebbiolo you should try it. Drink with rich egg pastas or grilled meats.