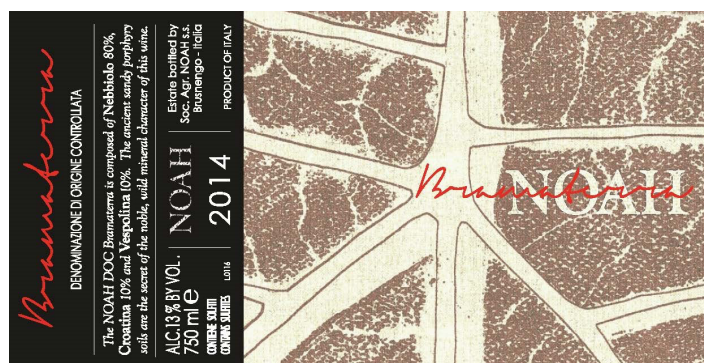


Noah



Bramaterra



At a Glance:

- **Appellation:** DOCG Bramaterra
- **Uvaggio:** Nebbiolo (Spanna) (80%), Croatina (10%), Vespolina (5%), Uva Rara (5%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Diana, Mussa Alto, Mussa Basso and Nuovo Impianto parcels in the Mesola section of Brusnengo
- **Soil Types and Compositions:** Red and yellow volcanic porphyric sands
- **Vine Age, Training, and Density:** Trained in Guyot, vines average 25 years old.
- **Average Yields:** Controlled through pruning and debudding
- **Average Harvest Date and Type:** Entirely manual, usually mid-late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in large oak tini. Cuvaison lasts 15-30 days.
- **Pressing:** Vertical Basket Press
- **Time on Lees:** Racked following malolactic, wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in botti in the spring following alcoholic fermentation
- **Élevage:** c. 24 months in large, neutral Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied after fermentation, after malolactic, at racking, and at bottling, with c. 70 mg/l total

In The Glass:

One of the Alto Piemonte's great virtues is the variety of soil types found among its seven communes, each of which marks the Nebbiolo—itsself a profoundly articulate conduit of terroir—in distinctive ways. Bramaterra's hard, red volcanic porphyry yields wines of penetrating minerality, sizzling acidity, and incredible, almost saline tension; these are lean and chiseled wines, even within the context of northern Piedmont Nebbiolo. Andrea Mosca's Bramaterra comes from a sector of Brusnengo known as Mesola, a zone whose praises can be found being sung in printed materials dating back to the early 19th century.