



BRAMATERRA DOC - COLOMBERA & GARELLA

Vinification: The grapes are hand-harvested and fermented in concrete with natural yeasts for 40 to 45 days. The wine then ages for three years: two years in 6,000-litre neutral oak barrels and one year in concrete tanks, before being bottled unfinned and unfiltered.

Tasting note: A deep ruby-red wine features a rich aroma of dried roses, crushed cherries, granite, and herbs. On the palate, it is firm and focused with high acidity, fine tannins, and notable minerality. It evolves beautifully in the glass and has exceptional aging potential.

Producer	Colombera & Garella
Country	Italy
Region	Piemonte
Appellation	Bramaterra Doc
Grape Variety	Nebbiolo, Croatina, Vespolina
Vintage	2019, 2021
Barrel	Concrete, 24 Months
Alcohol Content	12,5%
Organic & Biodynamic	Sustainable Quality
Bottle Format	750 ml
Food & Wine Matching	Aged Cheese, Beef, Cheese, Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pork, Poultry, Veal, Vegetable Dishes, White Meats, Cured Meat