

LEO - Bramaterra DOC



80% NEBBIOLO, 20% VESPOLINA

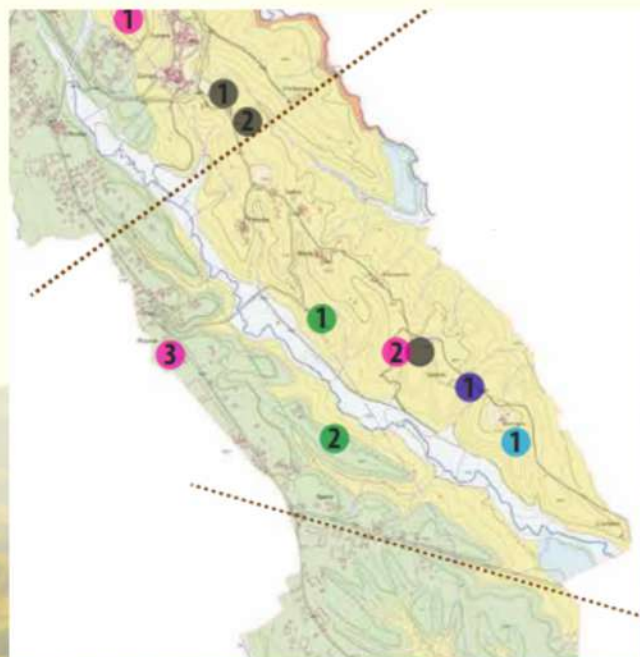


LIMITED EDITION



3 YEARS IN BIG BARREL (AUSTRIAN OAK)

Slightly spicy, intense and persistent. LEO is the only blend in our production; bottles are hand-numbered one by one.



- **THE VINEYARD**
Northeastern Piedmont (Alto Piemonte), in the hills of Roasio
- **THE SOIL**
Acidic soils (pH 4.5-5.4) with porphyritic sands with volcanic origins that are red to dark brown in color, rich in minerals.
- **VINEYARD EXPOSURE:** southeast to southwest
- **TYPE OF CULTIVATION:** espalier Guyot
- **ALTITUDE:** 320 m asl
- **DENSITY:** 5,000 grapes per hectare



THE HARVEST PERIOD

Generally around the middle of October.

THE METHOD OF HARVESTING

Careful hand picking of grapes in the vineyard.

THE VINIFICATION.

Sorting on vibrating table, then destemming and soft crushing, dropping the grapes into temperature-controlled steel tanks.

Start of fermentation and maceration on the skins for 7-10 days at a maximum controlled temperature of 28° celsius, repeating punching down and pumping over about twice a day.

AGEING

The wine is racked and matured in oak tonneaux for about 36 months, followed by bottling and new refinement in the bottle.

TASTING NOTES

COLOR

deep garnet red, orange highlights

TO THE NOSE

good minerality, intense and persistent. Red berries are the protagonists, with spices and notes of tobacco, leather and licorice

ON THE PALATE

good structure and acidity, fresh and delicate. Soft tannins, intense, elegant, savory and persistent

PAIRINGS

Red meats and game: knife-beaten Fassona, braised or roasted beef, stewed venison or venison.

Mushrooms: risotto with porcini mushrooms, tagliatelle with mushrooms.

Cheeses: aged cheeses such as Parmigiano, Gorgonzola, mountain Toma Piemontese.

Traditional dishes: tajarin with truffle or meat sauce, agnolotti del plin, chicken cacciatore.

Ageing potential

Up to 20-25 years

Service temperature

18-20°C

ALCOL 13,5%
PH 4,5-5,4
RESIDUAL 0 g/L
SUGAR