



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 |