

Bramea 2006

Appellation
D.O.C.

Wine type
Red

Grape Variety
AGLIANICO DEL VULTURE D.O.C. 100%

Soil type
Volcanic at 450 m

Vine cultivation system
Guyot and alberello

Harvest
late October early November, grapes
are selected in vineyard and hand-picked

Grape Yield
70 quintals per hectare

Vinification process
maceration for about 10 days,
fermentation partially with autochthonous yeast starter, malolactic completed

Ageing
12 months

Particular characteristics
Benefits from the autumn chills which conserve its fragrant perfume giving it a unique place within Italian wine production. The most interesting results come from ancient vines in volcanic soils

Oenologist
Mario Ercolino

