

Le Pianelle Bramaterra

ORIGIN

Italy, Piedmont, Bramaterra

WINE TYPE & VARIETIES

Still red, Nebbiolo, Croatina and Vespolina

SOIL

Volcanic sand

AGE OF VINES

Around 15 years old

VITICULTURE

Practicing organic

VINIFICATION

The grapes are harvested exclusively by hand, with each grape variety and vineyard being processed individually. Followed by maceration and fermentation in open Grenier oak vats. The young wine will then be matured for 18 months in a combination of used barrique barrels as well as large Stockinger oak barrels. The Bramaterra is finally kept on bottle for another 24 months before being released to market.

This small estate in northern Piedmont is a partnership between Dieter Heuskel and Peter Dipoli, the owners of the estate, Cristiano Garella, an outstanding young local winemaker, and Andrea Zanetta, one of the best viticulturists in the area.

Northern Piedmont used to be famous for its Nebbiolo-based wines, but in the last century many of the vineyards fell into disuse. Heuskel and Dipoli started buying land in the Bramaterra appellation in 2004; after assembling more than fifty small parcels from more than forty owners they were finally able to realize their dream and plant vines, mostly Nebbiolo, in 2007-2008.

The hill where their vineyards are planted was famous a century ago for the quality of the wine grown there, and it will be famous again soon. The soils here, marine and volcanic sands ranging in color from yellow-orange to brown, are entirely different from those of the Barolo and Barbaresco areas; they are also acidic, whereas those of the Langa (and most wine regions) are basic. Cristiano Garella is a leading winemaker in this area with a number of vintages under his belt. His style is clean but transparent, his goal being to maximize the native character and flavors from this very distinctive Nebbiolo terroir.

The Nebbiolo grape is the foundation, 80 % of this flagship red wine 'Bramaterra' (DOC). Complemented by autochthonous grape varieties Croatina and Vespolina.

Lovers of Barolo/Barbaresco will have noticed that Bramaterra is typically blended with Vespolina and Croatina, whereas B/B are always 100 % Nebbiolo. Croatina gives deeply colored, fairly tannic wines with tea-leaf and red berry notes; Vespolina is medium to dark red in color, and shows very distinctive bright berry and herbal notes. Ian d'Agata describes Vespolina as 'one of Italy's best grape varieties,' high praise from this expert. Vespolina has great promise as a varietal wine in its own right. Cristiano says that he does blending trials of these wines with and without the Vespolina and Croatina, and always prefers the traditional blend.

This Bramaterra shows some of the wiry structure typical of the appellation, but also a broad range of generous flavors (tobacco-leaf, sandalwood, red fruits); it is ripe but also very fresh in acidity, a hallmark of this region, age-worthy but drinkable when young too. If you love Nebbiolo you should try it. This Bramaterra is a bottling of only the best barrels from their vineyard.



VIN EST. 2012