

# Le Pianelle | Bramaterra

Alto Piemonte | Bramaterra DOC



**The Story:** By the time Cristiano Garella was 21 he was the winemaker and Director of Tenuta Sella, one of the oldest and most famous wineries in Northern Italy. By the time he was 24 he was helping other winemakers in Alto Piemonte understand their own vineyards and passionately advocating for the rebuilding of the region. His belief in the terroir of his area is abundantly clear when you taste any of the wines he makes or helps to make. At Le Pianelle, Cristiano has not only helped to restore one of the great vineyards in Bramaterra, he is also making some of the best wines. The wines from Le Pianelle are beautiful, complex, moving expressions of Nebbiolo and remain vastly underpriced, as do most of the wines from Alto Piemonte.

**Vineyard:** The vines are planted at between 270-380 meters above sea level. The soils are marine and volcanic sands ranging in color from yellow-orange to brown.

**Vinification:** The grapes were destemmed, pressed, fermented in conical wooden fermenters, with a total maceration of 20 days (Croatina), 26 days (Vespolina) and 34 days (Nebbiolo).

**Ageing:** The Nebbiolo is then aged for 20 months in large barrels before bottling, while the Vespolina and Croatina are aged for 20 months in used barriques.

## Everything else you want to know about

**this wine:** Bramaterra is one of the many Alto Piemonte DOCs that has been resurrected in the last 15 years. Le Pianelle has quickly become one of the most respected wineries in this tiny appellation. Many of the wines can be enjoyed on release, all of the wines can age for many years, especially the Bramaterra wines, which in great vintages like 2013-2016 will continue to develop and drink beautifully for 20+ years.

**Varietal:** 80% Nebbiolo, 10% Vespolina, 10% Croatina

**Region:** Alto Piemonte

**Winemaker:** Cristiano Garella

**Vines Age:** 13-14 years old

**Farming:** Working Organic

**Soil:** Marine and Volcanic Sands

*Le Storie*  
Wines