



Grape Varieties	70% Nebbiolo 15% Vespolina 5% Croatina
Winemaker	Luca De Marchi
Closure	Natural Cork
ABV	14%
Residual Sugar	0.4g/L
Acidity	5.53g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

This splendid 12 hectare hillside estate is situated in the small town of Lessona, near Biella in northern Piemonte. Paolo De Marchi, owner of top Chianti Classico estate Isole e Olena, inherited Proprietà Sperino from his grandfather, Felice Sperino, a passionate viticulturist and professor in Turin. Since the 1970s, Paolo has dreamed of revitalising the Sperino estate, a dream that has come to fruition with the help of his elder son, Luca, who now runs the estate and makes the wines with Paolo's guidance.

VINEYARDS

In 2004 Sperino had purchased from Adriano Sartor the vineyards of one of the most beautiful and historic locations in Bramaterra, the Madonna degli Angeli. It was 1 hectare of old vineyard, planted in the 60s and still in splendid shape; over the years, another 2 hectares have been added to this. It is an extreme, difficult area with outcropping granite and porphyry and a huge amount of metal, especially iron. Finally, in 2018 the grapes for Bramaterra were ready to deliver a single vineyard wine. The granites of Bramaterra deliver to the wine the typical sapidity of the sands of Lessona with a more lively minerality.

VINTAGE

2018 began with a long but not too cold winter: it saw very little snow but lots of heavy rains, which replenished water reserves. Cold temperatures of around 0°C continued until April and this delayed budburst. Spring and the first part of summer saw prolonged periods of heavy rains, but fortunately there was no hail damage. At the end of July, temperatures rose and the late summer allowed the grapes to mature fully. Disease pressure created some challenges in the vineyard, but in the end this was one of the most beautiful vintages this area has ever seen. The wines from this vintage are fresh, floral, full of flavour, and immensely enjoyable.

VINIFICATION

Once the grapes arrived at the winery, they were manually sorted on the conveyor belt. The bunches were destemmed, gently pressed and the berries were gravity fed into the fermentation tank. Fermentation took place with natural yeasts in open-topped wooden fermenters. Skin maceration lasted 25 days, with regular punching down of the cap. The wine was then aged for 21 months in used oak barrels.

TASTING NOTES

This wine is vibrant ruby in colour. On the nose are aromas of red fruits, pepper and black tea. The palate has an enveloping mouthfeel with hints of small red berries, cranberries and some oak-derived spice. It is medium-bodied with delicate tannins which led to a smooth and luxurious finish.