



**WINES SPECIFICATIONS : BRAMATERRA DOC - "Leo"**

**The Grape varieties/rootstocks:** Nebbiolo 80% -Vespolina 10%-Croatina 5%-Uva Rara 5%

**The Growing location:** North East of Piedmont(Alto Piemonte), on the Hillside of Roasio.

**The soil:** acid soil (pH 4.5 to 5.4) with porphyritic sands with volcanic origins of a reddish-brown color, rich in minerals.

**The Exposure of the vineyards** :facing from North to South.

**The Gradient:** 20%

**The Height:** 320 meters above sea level

**The Breeding-Training System:** Headboard Guyot

**The Consistency:** average of 5000 wine-stocks per hectare(2.024 per acre)

**The Crop yield:** less than a 1 kg per plant( 2 pound ca./plant ) **The Average Harvest time:** first-second October's decade

**The Harvest method:** manual harvesting, through hand picked into boxes of about 7-9 kilograms capacity, by strict selection of the grapes in the vineyard and in the winery

**The Vinification method:** a careful selection on a vibrating table, is de-stemming and crushing philosophical, flowing the destemmed grapes by gravity into the steel tanks .  
Start of fermentation and maceration on the skins for 28-30 days at a controlled maximum temperature of 28 ° Celsius(82,4°Fahrenheit) .Approximately twice a day, repeating punching and pumping over

**The Aging** the wine is racked and matured in oak tonneaux for about 24 months, subsequent bottling, and new aging in the bottle.

**The Average Analytical data:** 14% volumetric alcohol content -

**The tasting notes:**

**-colour** : intense garnet red, tending to orange reflections with aging

**-nose** : intense and persistent, where red berries are the protagonists, with spices and good minerality  
Flower's timbre based on rose and light violet, promptly followed from cherries, red forest fruits till a final delicate entry of spices and important minerality

**-taste** : dry, softly tannic, intense, sapid and persistent.

Important structure, harmonious and velvety wine, with a bitter undertone.

**Food suggestions:** well matured salami, " risotto ", risotti from Piedmont's old tradition, red meats in all styles, "crusted" fillet, roast hare, roast partridge, refined mushrooms preparations, cheeses by middle and long time maturation, .  
Alone finally, as important "Meditation Wine"

**The storage of the bottle:** horizontal bottle by 10-12°C, cellar temperature

**The service temperature:** 18-20°C, the bottle should be open one 1-2 hours before the service

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