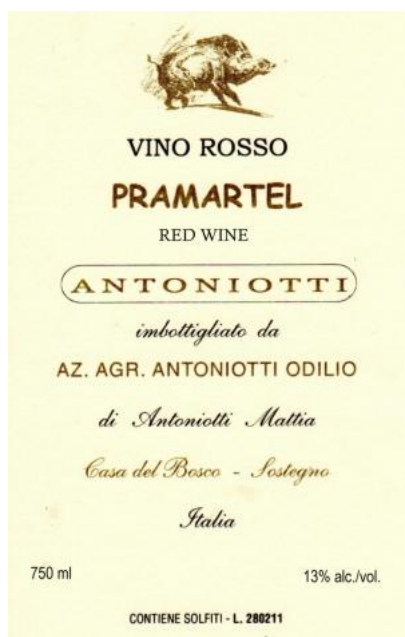


Odilio Antoniotti

Wines



VdT "Pramartel":

Basically the younger version of the "Bramaterra" with the same blend: 70% Nebbiolo, 20% Croatina, 7% Vespolina and 3% Bonarda, partially aged in stainless and partially in botti.



D.O.C Coste Della Sesia "Nebbiolo":

Nebbiolo with 12% of Croatina. Odilio uses the same vinification but then ages it in 500-liter barrels (no new wood) for 18 months. The vineyards are in a southwest-facing terraced amphitheater where the soils are sandy and limey.



2007

Bramaterra

DENOMINAZIONE
DI ORIGINE CONTROLLATA

RED WINE

ANTONIOTTI

Imbottigliato da
AZ. AGR. ANTONIOTTI ODILIO
di Antoniotti Mattia
CASA DEL BOSCO - SOSTEGNO
ITALIA

750 ml

13.5% alc./vol.

Contiene solfiti - L. 070311

D.O.C Bramaterra Rosso:

From their oldest vines, in a high elevation vineyard on porphyry soils that drain extremely quickly and are full of minerals and nutrients. The vinification is the same as the last two wines. The wine is aged in large botti of at least 1250 liters in underground cellars for at least 30 months, then in bottle for 6 months before release. It is 70% Nebbiolo, 20% Croatina, 7% Vespolina and 3% Bonarda.