



VIEW OF BUSCA FROM CHIESA ST. MARTINO

BRACCIA RESE / SIDRERIA C & L

Region: Busca - Cuneo, Piemonte, Italy

Terrain: Foothills to the French Alps from Piemonte.

Grape Varieties: Quagliano, Barbera, Neretta Cuneese, Chatus, Merlot, Baratuchat.

Total cultivated area: 2.5 hectares

Annual Production: 9,000 Bottles / 5,000 Bottles

Cellar manager: Livio Craveri

Agronomist or agricultural manager: Livio and Elia Lamberti

Employees: 3 Full-time / 2 Full-time.

Type of employment contract used for employees: Employees are owners of the businesses.

Certifications: In conversion to certified organic.

Agricultural Labor Transparency Agreement:

Agreed - If agreed, a full and thorough review takes place of onsite part-time and seasonal labor, compensation and treatment of laborers hired through contracted cooperatives, as well from any offsite properties that the winemaker may purchase grapes from. This review repeats formally every other year but is a constant supervision and is subject to documentation (contracts, payment evidence), production facility and farm visits during moments of seasonal labor, non-interrogative interviewing of laborers as well as importer participation in harvest every other year depending on proximity to our Italian office.



2022 Merlot Harvest

BRACCIA RESE - "Barba" 2021

Red Wine

Production

Bottles produced: 2,400

Vineyard Surface: 0.5 hectares

Terrain: Foothills to the Alps.

Soil: Gneiss and mica schists, and quartzomiscists

Exposure of rows: East

Altitude: 700 m

Varieties: *Chatus, Barbera*

Rootstock: S04, K5BB

Vine Training: Guyot

Average age of vines: 70 years

Plant Density: 3,000 per ha.

Yield per Vine: 70 hl/ha

Treatments: 4 x wet sulfur + copper, 1 x dry sulfur, 1x Propolis

Fertilizers: Mature bovine manure

Harvest start date: 10/04/21

Harvest mode: Manual in small boxes

Certifications: In conversion to certified organic.



BRACCIA RESE - "Barba" 2021

Red Wine

Vinification

Pre-press processing:

Destemmed and crushed

Pressing mode: Pneumatic press

Vinificator: Stainless Steel, fiberglass

Maceration: 12 days through fermentation.

Yeasts: Indigenous yeast only with Pied de cuve.

Sulphur dioxide: Small amount added prior to bottling.

Filtering: Unfiltered

Steel refinement: 8 months

Refinement in the bottle: 4 months

Bottle type: 'Burgundy'

Cap in: Sugar-cane biopolymer.

Analysis

Acidity: 7.8 g/L

ABV: 13%

PH: 3.27

R. Sugar: <2 g/L

VA: 0.30 g/l

Total SO₂: 24 mg/l



BRACCIA RESE - "Pinq!" 2021

Sparkling Red Wine

Production

Bottles produced: 3,000

Vineyard Surface: 0.3 hectares

Terrain: Foothills to the Alps.

Soil: Gneiss and mica schists, quartzomiscists, philladic and chloritoid mica schists

Exposure of rows: East and North

Altitude: 650-700 meters

Varieties: *Quagliano*

Rootstock: S04, K5BB

Vine Training: Guyot

Average age of vines: 20 - 40 years

Plant Density: 4,000 plants per ha.

Treatments: 4 x wet sulfur + copper, 1 x dry sulfur, 1x Propolis

Fertilizers: Mature bovine manure

Harvest start date: 9/15/21, 9/30/21

Harvest mode: Manual in small boxes

Certifications: In conversion to certified organic.



BRACCIA RESE - "Pinq!" 2020

Sparkling Red Wine

Vinification

Pre-press processing:

Destemmed and Crushed

Pressing mode: Pneumatic press

Vinificators: Steel tank, fiberglass

Maceration: 7 days through fermentation.

Yeasts: Indigenous yeast only with Pied de cuve.

Sulphur dioxide: None added.

Filtering: None

Steel refinement: 8 months

Sparkling Method: Grape must added to wine in spring, then rifermented in bottle

Refinement in the bottle: 1 year

Bottle type: Burgundy

Cap in: Crown

Analysis

Acidity: 5.41 g/L

ABV: 10%

PH: 3.36

R. Sugar: <2 g/L

VA: 0.8 g/l

Total SO₂: <2 mg/l



Pinq! 2020 compared to 2021

SIDRERIA C&L - "Randevù" 2020

Apple and Moscato d'Asti Cider

Production

Bottles produced: 3,500

Varieties: Granny Smith Apples, grape must for refermentation: Moscato d'Asti.
All purchased from other farmers.

Harvest dates: 9/20/20 - 10/10/20

Harvest mode: Manual in small boxes

Certifications: Organic Certified

Cellar

Pre-press processing:
Minced and pressed

Pressing mode: Pneumatic press

Vinificators: Steel tank

Maceration: 7 days through
fermentation.

Yeasts: Indigenous yeast only

Sulphur dioxide: None added

Filtering: None

Steel refinement: 8 months

Refinement in the bottle: 1 year



Analysis

Acidity: 5.17 g/L

ABV: 6.5%

PH: 3.55

R. Sugar: <2 g/L

Total SO₂: <2 mg/l

