Marchesi
ANTINORI
26 GENERAZIONI



Bramasole 2022

Classification
Cortona DOC Syrah

Vintage
2022

Climate
The winter and spring seasons were mild with no precipitation, ideal conditions for preparing vineyard soils and sowing green manure. Bud break took place the last week in April, slightly later than usual due to lower temperatures. Themonth of May brought hot weather, lots of sunshine and higher-than-average temperatures that guaranteed rapid vine growth and early flowering. The summer months were hot and dry, interrupted by one hailstorm at the end of June that caused slightly lower yields but without adversely affecting the quality of the fruit. Optimal temperature swings between day and night in August prompted the vines to begin an ideal ripening phase. The grape harvest of Syrah for Bramasole took place on September 10th. Perfectly healthy grapes had good balance, structure, and an excellent aromatic profile.

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Vinification

Freshly harvested grapes were brought to the cellar, destemmed and gently crushed. The must was transferred into stainless steel tanks and underwent alcoholic fermentation at a controlled temperature 28 °C (82 °F). Maceration on the skins took place over a period of approximately 15 days with gentle mechanical techniques to enhance the extraction of aromatic compounds and soft supple tannins. The wine was transferred into second fill French oak barriques where malolactic fermentation took place, followed by a period of aging of about 12 months in both new and second fill oak. Bramasole was bottled in spring 2024.

Historical Data

The estate's name comes from the historical farm that once stood there, owned by the Count of Bracci, whose coat of arms appears on the estate's logo; an arm covered with armor brandishing a sword. The property extends over an area of 508 hectares (1255 acres) and the vineyards cover an area of 340 hectares (840 acres) divided into two blocks: the first is 366 hectares (904 acres) of which 237 (585 acres) are planted with vineyards and is located on the border between the cities of Montepulciano and Cortona. The other block is 142 hectares (350 acres) of which 103 (254 acres) are planted with vineyards, it extends all the way to Montepulciano encompassing three of the most famous parcels of land known for the production of great red wines: Cervognano, Santa Pia and Gracciano. Bramasole is made from the sunniest part of the vineyard in one of Cortona's best areas for the production of premium quality Syrah. Bramasole is a wine able to evolve over time and reflect this territory and its long-standing winemaking traditions using a new untraditional variety. Bramasole's first vintage was 2000.

Tasting Notes

Bramasole 2022 is an intense red color with bright purple hues. The nose delivers notes of plums together with impressions of violets, hints of licorice, vanilla and cocoa. The palate is rich, supple, defined by refined tannins and outstanding freshness. The wine closes with a long finish accented by notes of vanilla and violets.