



## Bramasole 2015

### Classification

DOC

### Vintage

2015

### Climate

Excellent weather during the month of October 2014 made it possible to perform post harvest vineyard operations in optimal climatic conditions. Winter's mild and rainy weather preceded April's higher than average temperatures favoring an early vegetative cycle starting with early bud break. Summer's hot temperatures, disrupted by several beneficial rain showers during veraison especially during the first half of August, were advantageous to the slow and regular ripening of the berries. Syrah for Bramasole was harvested in mid September.



## Vinification

Grapes were destemmed and gently crushed immediately upon arrival in the cellar. The must was transferred into stainless steel tanks for alcoholic fermentation and maceration, initially at low temperatures to extract aromatic qualities of the grapes then at a higher temperature, 28° C (82° F), for controlled extraction of tannins and color. The skins were left in contact with the must for approximately 20 days. The wine went into small French oak barrels, both new and second fill, where malolactic fermentation took place and aged for about 18 months. The wine was bottled in spring 2017.

## 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 2015 is an intense ruby red color. On the nose, notes of ripe black fruit and blueberry jam combine with hints of white fruit in perfect harmony with delicate aromas of vanilla. On the palate the pleasing sensation of dark fruit reappear complemented by a firm structure and soft tannins that enhance spicy hints of pepper and vanilla. Its long finish is characterized by after-aromas of licorice.



## Awards

**James Suckling**  
94/100  
USA

**Wine Advocate**  
93/100  
USA