Marchesi
ANTINORI
26 GENERAZIONI

Bramasole 2016

Classification
Cortona DOC Syrah

Vintage
2016

Climate
After a fairly mild autumn with little precipitation, the winter 2016 season began with warm and dry weather. These climatic conditions persisted up until the end of March causing early bud break, about 10-15 days ahead of schedule. Cooler temperatures registered at the end of April slowed down shoot growth, counterbalancing early vine development. The first part of the summer season saw frequent rain showers and cooler temperatures. As of the month of August, perfect weather and optimal temperature swings between day and night guaranteed slow, uniform ripening of the berries and favored development of aromatic compounds and flavor profile. Harvesting operations for Syrah grapes for Bramasole took place from September 15th to the 20th.

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Vinification

Harvested grapes were destemmed and gently crushed immediately upon arrival in the cellar. The must was transferred into stainless-steel tanks where cold soaking was performed for 3 days to extract aromatic compounds and flavors before fermentation began. Fermentation occurred at a temperature of 28 °C (82 °F). 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 2018.

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 2016 is a dark, intense ruby red color. On the nose, notes of black berries and violets combine with spicy hints of pepper and vanilla. Its palate is mouth filling and soft with sensations of black berries that re-emerge accompanied by pleasant, lively tannins. Its finish is long and characterized by after-aromas of vanilla.

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Awards

Wine Advocate
94+/100

Vinous
92/100