



Bramasole 2020

Classification

DOC

Vintage

2020

Climate

The 2020 growing season started with mild winter weather and very limited rainfall. A relatively dry spring with normal temperatures allowed vegetative growth to begin in favorable conditions. Bud break began the first week in April, consistent with seasonal averages, while flowering took place at the very end of May under sunny skies and hot temperatures. Summer brought hot daytime weather, especially during the months of July and August followed by ideal temperature swings at night. These climatic conditions caused lower yields but did not have any adverse effects on the quality of the fruit. At harvest time, the grapes were perfectly healthy with good phenolic maturity. Harvesting activities for Bramasole took place on September 18th.



Vinification

Upon arrival in the cellar, harvested grapes were 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 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 summer 2022.

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 2020 is an intense ruby red color. The nose offers floral impressions of violets and aromas typical of this grape variety especially licorice and spices. The bouquet is completed by notes of leather, coconut, and vanilla. The rich, mouth filling palate delivers velvety, supple tannins. A long, persistent finish is characterized by hints of vanilla, coffee, and toasted notes.