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## Climate

Winter 2018 began with lower-than-average temperatures and repeated rainfall. The arrival of spring brought mild weather defined by warm temperatures and sunny skies that prompted early bud break and flowering, starting at the end of May. Occasional rain showers mid-June allowed the vines to continue normal vegetative growth while rising temperatures encouraged early fruit set, about one week earlier than seasonal averages. Overall, summer saw hot dry conditions uninterrupted by extreme heat events that allowed the grapes to begin an optimal ripening phase. Beneficial day/night temperature swings ensured that the grapes achieved even, gradual phenolic maturity. Perfectly healthy berries for Bramasole were harvested began on September 21<sup>st</sup>.

## 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 favor the extraction of aromatic compounds and sweet, non-astringent tannins. The wine went into French oak barriques, both new and second fill, where malolactic fermentation took place. Bramasole aged for approximately 18 months and was bottled in spring 2020.

## 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 2018 is a deep, intense ruby red color. On the nose, elegant notes of ripe cherries, plums and sour cherries blend with delicate spicy sensations of pepper and sweet aromas of licorice. Its palate is powerful, rich, and well-balanced with velvety, well-established tannins sustained by excellent freshness. The finish is lengthy and persistent well defined by pleasant notes of vanilla and blackberries.