Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The 2013 growing season was characterized by a mild winter with frequent rainfall which assured the accumulation of excellent reserves of ground water in the soil The bud break of the Syrah took place during the last days of the month of April due to the assistance provided by rising temperatures. The growth and development of the vines continued on a regular basis, influenced by weather which, on the whole, was both cool and characterized by precipitation during the entire spring and summer period. The harvest of the Bramasole grapes took place slightly later than usual, between the end of the month of September and the first week of the month of October.

Vinification

After destemming and a soft pressing, the grapes went into stainless steel tanks where the first phase of the fermentation took place. The initial period of skin contact began at low temperatures to assist the extraction of the aromatic components of the grapes, then at higher temperatures, around 82° Fahrenheit (28° centigrade), to extract tannins and color. The wine remained on its skins for some 20 days and then went into small French oak barrels, both new and already used once previously, where it was put through a complete malolactic fermentation. The period of oak aging lasted approximately 18 months and was followed by the bottling during the spring of 2015. A final fourteen month period of bottle aging preceded commercial release.

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.

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Tasting Notes

The 2013 Bramasole shows an intense ruby red color. The nose presents notes of ripe red berry fruit balanced by additional, and elegant, sensations of tobacco and spices. The palate is potent and supple with perfectly balanced notes of both ripe fruit and liquorices. The finish and aftertaste are sweet, long, and lingering.