



Bramito 2024

Classification

Umbria IGT

Vintage

2024

Climate

The 2024 growing season saw well-balanced climate conditions. Winter was mild with normal levels of precipitation that replenished groundwater reservoirs providing optimal soil moisture, neither too saturated nor too dry. Spring brought slightly lower than average temperatures and well distributed rain showers that ensured normal budbreak. May and June brought moderate levels of rainfall that guaranteed a good supply of water that sustained vine growth and development and avoided the possibility of future water stress. Flowering of Chardonnay vines took place at the end of May, right on schedule, followed by even fruit set. Hot temperatures, sunny skies and optimal temperature swings between day and night began mid-July and lasted until August. These conditions guaranteed a gradual ripening phase, encouraging the development of complex aromas while maintaining a good balance between sugar levels and acidity. The grape harvest of Chardonnay for Bramito della Sala began at the end of August, about one week later compared to last year, and was completed the first week of September.



Vinification

Freshly harvested grapes were brought to the cellar, destemmed and gently crushed. The must and the skins were chilled to a temperature of 10 °C (50 °F) for a short period of maceration, approximately 2-4 hours, to enhance flavors and extract the grape variety's aromatic and flavor profile. After clarification in stainless steel vats, the different lots were handled separately; some went into oak and some into stainless steel vats where alcoholic fermentation occurred at a controlled temperature of 16-18 °C (61-64 °F); only the oak fermented lots underwent malolactic fermentation. The wine was then blended and bottled.

Historical Data

Bramito della Sala is produced from the vineyards surrounding the medieval castle at Castello della Sala. One variety that thrives in this terroir is Chardonnay. The vineyards are on soils rich in fossil deposits with veins of clay that give the wine minerality and elegance. Bramito della Sala's first vintage was 1994.

Tasting Notes

Bramito della Sala is bright straw yellow with golden hues. The nose delivers a fresh, elegant bouquet: notes of Williams pears, Scotch broom blossoms and light citrusy hints of lime accompany hints of toasted hazelnuts, fresh butter and Pan brioche. The harmonious well-structured palate offers excellent balance between freshness and sapidity. The finish is long and persistent accented by a delicate note of fresh almonds and mineral notes that echo its terroir of origin, Umbria.