Marchesi
ANTINORI
26 GENERAZIONI

Bramìto 2015

Classification
Umbria IGT

Vintage
2015

Climate
The characterizing elements of this vintage were its warm summer, with temperatures a bit above seasonal averages, and the scarcity of rainfall for a rather long period. Fortunately, thanks to a winter of abundant precipitations, the vines began the first phases of their growing season in a spring of mild weather and with excellent reserves of groundwater in the soil. The bud burst was in advance compared to the preceding vintage, as was flowing in mid-May and the very positive bud set which followed. The subsequent phases of vine growth and development were favored by mild daytime temperatures and cool evening and nights, except for July when temperatures rose. Drop irrigation prevented potential vines stress caused by heat and drought. The picking of the Chardonnay began in mid-August.

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Vinification

The must and skins obtained from the destemming and pressing of the crop were chilled to a temperature of 50° Fahrenheit (10° centigrade) in stainless steel tanks for a brief period of skin contact. The procedure was aimed at extracting from the skins the future aromas and flavors which would be found in the wine. After this bshort (two to four hour) maceration, the must went partly into oak barrels and partly in stainless steel tanks, where it fermented at temperatures held between 61° and 63° Fahrenheit (16°-18° centigrade) . The part in oak went through a complete malolactic fermentation before being once again blended with the wine fermented in stainless steel.

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

A brilliant yellow in color with greenish highlights, the wine shows a fresh and complex bouquet with delicate aromas which recall tropical fruit, pineapple, citrus fruit, light hazelnut butter, and vanilla. It is a wine of good structure, elegant and savory in flavor, which expresses as well a fresh and well integrated acidity, in fine balance with the delicately fruity notes.

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Awards

Wine Spectator
90/100
USA