



Bramito 2016

Classification

Umbria IGT

Vintage

2016

Climate

The must and skins obtained from the destemming and pressing of the grape bunches was given a brief 2-4 maceration at a temperature of 50° Fahrenheit (10° centigrade) in order to extract from the skins all the substances found in the aromas and the flavor profile. The must went into both oak barrels and stainless steel tanks for the fermentation, which took place at temperatures held to a maximum of 61-64° Fahrenheit (16-18° centigrade); only the part fermented in oak went through a proper malolactic fermentation. The various lots of were then assembled to prepare the final wine for bottling.



Vinification

The must and skins obtained from the destemming and pressing of the grape bunches was given a brief 2-4 maceration at a temperature of 50° Fahrenheit (10° centigrade) in order to extract from the skins all the substances found in the aromas and the flavor profile. The must went into both oak barrels and stainless steel tanks for the fermentation, which took place at temperatures held to a maximum of 61-64° Fahrenheit (16-18° centigrade); only the part fermented in oak went through a proper malolactic fermentation. The various lots of were then assembled to prepare the final wine for bottling.

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

Straw yellow in color with light greenish highlights, the wine offers delicate aromas of ripe tropical fruit along with light hints of citrus fruit. The palate shows both structure and elegance, a bracing acidity, and a pleurably savory finish and aftertaste.