Marchesi
ANTINORI
26 GENERAZIONI

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Climate

Winter weather was mild and sunny while spring saw lower than average temperatures and frequent rain showers. These climatic conditions persisted up until the end of May and affected bud break of all grape varieties, causing a delay of approximately 10 days. The month of June brought dry weather; the vines benefitted from generous groundwater reserves and maintained good vine balance even during the hot month of August, conditions that allowed complete veraison and a slow regular ripening phase. Optimal temperature swings between day and night produced grape clusters that were healthy and rich in aromatic compounds. Harvesting activities began at the end of August with berries that were healthy and ripe, characterized by excellent freshness and an outstanding aromatic profile.

Vinification

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) and transferred to stainless steel tanks for a short period of maceration, approximately 2-4 hours, in order to enhance flavors and extract the grape variety's aromatic profile. The different lots were treated separately, some went into oak and some into stainless steel vats where alcoholic fermentation occurred at a controlled temperature of di 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.

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Tasting Notes

Bramito 2019 is straw yellow in color with pale greenish highlights. On the nose it is delicate with notes of ripe exotic fruit with light citrusy sensations. The palate is elegant with good structure accompanied by excellent freshness and a sapid finish with pleasurable notes of vanilla and hazelnut butter.