



Bramito 2023

Classification

Umbria IGT

Vintage

2023

Climate

Mild winter weather and limited precipitation marked the beginning of the 2023 growing season. Spring brought higher than average levels of rainfall that recharged groundwater reservoirs in vineyard soils, slowing down budbreak and vine growth. Flowering took place towards the end of May and fruit set followed one week later, about 7 days later than seasonal averages. Warmer summer-like temperatures set in mid-July and lasted throughout the end of August, accompanied by optimal temperature swings between day and night. These conditions allowed the grapes to gradually progress to peak ripeness. Harvesting activities of Chardonnay for Bramito della Sala began at the end of August, about one week later than last year, and continued into the first week of September. Harvested fruit was perfectly healthy, mature, with optimal acidity and an excellent aromatic profile.



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 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 an intense and bright straw yellow color. The nose delivers fresh aromatic notes of Golden apples and hawthorn together with hints of lemon pastry cream, vanilla, and biscuit. The palate expresses the full varietal character of Chardonnay with its creamy mouthfeel and sapidity accompanied by light hints of citron zest.