



## Bramito 2017

### Classification

Umbria IGT

### Vintage

2017

### Climate

The 2017 vintage was, in general, characterized by an absence of rainfall and by a winter with temperatures below normal seasonal averages. A late frost during the month of April caused a reduction of production, particularly in valley-floor vineyards. The hot and dry climate of the summer months assisted in the early ripening of the grapes and guaranteed a crop of excellent healthiness. Drip irrigation was employed in certain vineyards to avoid excessive stress on the plants. The constant, and customary, attention to the growth and development of the vines and grapes, along with careful and timely picking, assured the harvest of healthy grapes characterized by an excellent freshness, capable of producing a wine of much balance between acidity and alcohol. The picking of the Chardonnay for Bramito began towards the second week of the month of August.



## Vinification

The must and the skins produced by the destemming and pressing were chilled to a temperature of 50° Fahrenheit (10° centigrade) and went into stainless steel tanks for a brief (two to four hour) period of maceration aimed at extracting from the skins all the elements responsible for the aromatic and flavor profile. The must was then fermented, partly in stainless steel and partly in barrel, at temperatures held to 61-64° Fahrenheit (16-18° centigrade); only the barrel-fermented part went through a malolactic fermentation. The various lots were then assembled in preparation for bottling.

## Historical Data

Castello della Sala is located in Umbria at approximately ten miles (18 kilometers) from the city of Orvieto. The soil, rich in clay on the whole, the vineyards with a fine eastern exposure, a climate characterized by cold – but not to excess – winters and warm summers in which fog plays a role in the ripening of the grapes: all these factors make Castello della Sala a spot with a very high potential for the production of fine white wine. Bramito is produced from the grapes of the vineyards of the centuries-old Castello della Sala, located just a few miles from the city of Orvieto. A variety, Chardonnay, which finds, in this particular territory, soils which derive from fossil sediments intermingled with strata of clay and which endow the wines with much mineral character and much elegance as well. The first vintage of production for Bramito was 1994.

## Tasting Notes

The 2017 Bramito shows a straw yellow color. The nose is characterized by delicate white flower notes followed by light sensations of citrus fruit. The palate is crisp and with a good body, vigorous, and with pleasurable mineral notes which make the finish and aftertaste enjoyably savory.