



BRAMASOLE 2010

VINTAGE

- The 2010 vintage was cool with abundant rainfall.
- Bud-burst took place in mid-April.
- A cool summer and a warm and dry September led to a slow and gradual ripening of the crop.
- Picking began in mid-September and lasted until the end of October.

VINEYARD HISTORY

- The La Bracesca estate has 1,037 acres and is divided into two main blocks: The historical part of the estate, which is situated in the Montepulciano area, and a newer block situated at the foot of the hills around Cortona.
- The vineyards of Cortona have proven to be some of the best-suited areas in Italy for the production of high quality Syrah.

VINIFICATION

- The grapes were harvested – by hand – towards the end of September.
- Grapes were de-stemmed and soft-crushed before undergoing a cool maceration to extract the flavors and aromas. They continued to be macerated at temperatures up to 82 degrees Fahrenheit to maintain the fragrance and integrity of the fruit. Maceration lasted approximately three weeks.
- The wine was aged in new French oak barrels for 18 months.
- The finished wine was bottled in September 2012.

ORIGIN

Estate Grown,
Cortona DOC

BLEND

100% Syrah

ALCOHOL

14.5% Vol.

TASTING NOTES

The 2010 Bramasole displays flavors and aromas of blackberries, spice and hints of tobacco. The wine is supple and enveloping with soft tannins and a long, elegant finish.