

# CASTELLO DELLA SALA ESTATE

## ANTINORI 2017 BRAMÌTO



**CATEGORY** Umbria IGT

**VINTAGE** 2017

**GRAPES** 100% Chardonnay

**ALCOHOL** 12.5%

### TASTING NOTES

*The 2017 Bramito is straw yellow in color. The nose is characterized by delicate white floral notes followed by light sensations of citrus fruit. The palate is crisp and full bodied, vigorous and with pleasing mineral notes. The wine ends with a long savory finish of vibrant acidity.*

### CLIMATE

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

### HISTORICAL

- Castello della Sala Chardonnay was first produced with the 1994 vintage and is Marchesi Antinori's second Chardonnay.
- The grapes come from vineyards planted 656 to 1,312 feet above sea-level, in Pliocene sedimentary soils rich in marine fossils with some clay.
- Like its important sibling, Cervaro, it is produced at Castello della Sala, a 14th century castle, located 10 miles from the town of Orvieto, which was purchased by the Antinori family in 1940.
- The castle is an outstanding example of medieval military architecture and its micro-climate makes it ideal for the production of cooler-weather wines such as whites and Pinot Noirs.

### VINIFICATION

- The grapes were picked during the night and immediately chilled to maintain varietal character.
- After a few hours of skin contact, the juice was transferred into part French oak barrels and part stainless steel tanks, where alcoholic fermentation and partial malolactic fermentation took place.
- The wine was then aged in oak for 5 months after which it was blended and bottled.

