



BLEND:
100% Chardonnay

UMBRIA IGT

2018 Castello della Sala Bramito Chardonnay

VINTAGE NOTES

- The 2018 vintage was cool with frequent rainfall that was optimal for the vines' development. January weather was mild with little rain.
- Cold temperatures and snow marked the end of February and beginning of March, followed by rain that helped replenish groundwater reserves.
- Hot weather set in mid-July throughout all of August, which combined with excellent temperature fluctuations between day and night, promoted slow regular berry ripening.
- Grapes were healthy, at peak maturity with an optimal aromatic profile and excellent freshness. Harvesting began at the end of August.

VINEYARD NOTES

- 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.
- Castello della Sala is a 14th century castle located 10 miles from the town of Orvieto, purchased by the Antinori family in 1940.

WINEMAKING NOTES

- 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 stainless steel tanks.
- After alcoholic fermentation and partial malolactic fermentation took place, the wine was aged in oak for 5 months.

TASTING NOTES

This white wine is bright yellow in color with greenish highlights. Complex and fresh on the nose, the wine offers delicate aromas of tropical fruit, pineapple and citrus that blend with sensations of hazelnut butter and vanilla. The palate has excellent structure, elegant and mineral.