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Climate

A rainy autumn and a winter with fairly low average temperatures and some snow, resulted in later development of foliage (12-15 days) than last year. As if to compensate for this delay, favourable spring weather conditions enabled the vines to develop about 10 days earlier than average. The month of June, July and August were unusually cool with average temperatures of 24° C and plenty of rain in August. This created some problems for the ripening process and the subsequent harvest but the grapes harvested were healthy and completely ripe, up to the standard of recent vintage years and rich in potential.

Vinification

When the Syrah grapes in the vineyards of the La Braccessa estate reached the right level of ripeness, also thanks to regular specific agronomical procedures including bunch thinning, they were harvested, destemmed and crushed. Alcoholic fermentation then took place in stainless steel vats for 20 days at a maximum of 30° C, in order to maintain the typical fruity aromas of the grape. The wine was placed in new French oak barriques (Alliers and Tronçais) and a small part in American oak, for malolactic fermentation. After ageing for 12 months the wine was bottled in June 2007 and aged in the bottles until its release for sale.

Historical Data

The estate's name comes from the historical farm that once stood there, owned by the Count of Bracci, whose coat of arms appears on the estate's logo; an arm covered with armor brandishing a sword. The property extends over an area of 508 hectares (1255 acres) and the vineyards cover an area of 340 hectares (840 acres) divided into two blocks: the first is 366 hectares (904 acres) of which 237 (585 acres) are planted with vineyards and is located on the border between the cities of Montepulciano and Cortona. The other block is 142 hectares (350 acres) of which 103 (254 acres) are planted with vineyards, it extends all the way to Montepulciano encompassing three of the most famous parcels of land known for the production of great red wines: Cervognano, Santa Pia and Gracciano. Bramasole is made from the sunniest part of the vineyard in one of Cortona's best areas for the production of premium quality Syrah. Bramasole is a wine able to evolve over time and reflect this territory and its long-standing winemaking traditions using a new untraditional variety. Bramasole's first vintage was 2000.



Tasting Notes

Bright red colour with purply hues typical of the variety. Vibrant aromas with hints of vanilla and cocoa powder blending with ripe fruit. A balanced, elegant wine with flavours of red berry fruit and white plums and a soft, lingering finish.