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Climate

The 2011 vintage was characterized initially by a cool and rainy winter; spring, instead, was dry and with no significant return of cold weather either in the phase of bud—burst (during the first ten days of April) or during the flowering. The growing season continued with cool and dry weather during the summer months, and this assisted an excellent growth and development of the vegetation. The subsequent rise in temperatures which began in early August and continued until mid-September helped the Syrah grape to reach an excellent level of ripeness, both technically and physiologically.

Vinification

The Syrah to be used for Bramasole were harvested towards the end of September. After destemming and a soft pressing the grapes went into stainless steel tanks, where it fermented and went through the subsequent period of skin contact, first at low temperatures to better extract aromas, then at higher temperatures, around 82° Fahrenheit (28° centigrade) to assist a carefully controlled extraction of tannins and color. The maceration on the skins lasted a total of 20 days. At that point the wine went into new and once used French oak barrels, where it went through a complete malolactic fermentation. The period of oak aging, some 18 months, terminated with the bottling in the spring of 2013, and the finished wine began a fourteenth month period of bottle aging before commercial release.

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: Cervignano, 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

The wine is very expressive on the nose with sweet notes of white fruit together with aromas of spice and tobacco. The palate is potent and ripe, the fruit fused with the tobacco, the spices, and the black pepper, leaving space at the end for hints of liquorice. The finish and aftertaste are long and supple.

Awards

Galloni 93/100 USA **Falstaff** 94/100 Austria **Espresso** 17/20 Italy **Veronelli** Tre Stelle Italy