



## Bramito 2022

### Classification

Umbria IGT

### Vintage

2022

### Climate

The 2022 growing season began with warmer temperatures and dry conditions during both winter and spring. The month of June saw no precipitation and registered several heat spikes. Despite these climatic conditions, the vines did not suffer drought stress due to existing pedoclimatic conditions in Castello della Sala's vineyards. Rain showers at the beginning of August revitalized both the vines and fruit allowing the grapes to reach peak ripeness. This year's dry weather ensured perfectly whole, healthy berries, minimized vineyard maintenance, and produced well-balanced, healthy fruit with a good aromatic profile. The grape harvest of Chardonnay grapes for Bramito della Sala began mid-August and continued until the first week of September.



## Vinification

Grapes were brought to the cellar, destemmed and gently crushed. The must and the skins were chilled to a temperature of 10 °C (50 °F) for a short period of maceration, approximately 2-4 hours, to enhance flavors and extract the grape variety's aromatic profile. After clarification in stainless steel vats, the different lots were handled separately; some went into oak and some into stainless steel vats where alcoholic fermentation occurred at a controlled temperature of 16-18 °C (61-64 °F); only the oak fermented lots underwent malolactic fermentation. The wine was then blended and bottled.

## Historical Data

Bramito della Sala is produced from the vineyards surrounding the medieval castle at Castello della Sala. One variety that thrives in this terroir is Chardonnay. The vineyards are on soils rich in fossil deposits with veins of clay that give the wine minerality and elegance. Bramito della Sala's first vintage was 1994.

## Tasting Notes

Bramito della Sala has a bright, intense straw yellow color. Notes of white flower blossoms and hints of chamomile dominate the nose accompanied by notes of Golden apples and hints of vanilla. The palate is fresh, extremely pleasant, and fully expresses Chardonnay's varietal character.