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## Climate

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## Vinification

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## 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

Straw yellow in color with light greenish highlights, the wine offers delicate aromas of ripe tropical fruit along with light hints of citrus fruit. The palate shows both structure and elegance, a bracing acidity, and a pleasurably savory finish and aftertaste.