



UMBRIA IGT

2021 Castello della Sala Bramito Chardonnay

VINTAGE NOTES

- The 2021 growing season saw a cold winter followed by typical spring weather. A drop in temperatures in April caused a reduction in yields but did not effect the fruit quality.
- Vine development was delayed by about two weeks. May saw cool temperatures and limited rainfall.
- Summer brought sunny skies with positive temperature swings that allowed the vines to catch up to a normal pace, guaranteeing an optimal ripening phase.
- Beautiful weather in August provided perfect conditions to select the best quality grapes and obtain the finest varietal expression. Harvest began the third week of August.

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

Bramito della Sala is bright yellow in color with green hues. Notes of pineapples and crisp golden apples dominate the nose accompanied by sweet sensations of vanilla. Sapid and mineral in character, the palate of this white wine has good structure and is sustained by excellent freshness.

ALCOHOL: 13%

BLEND:

100% Chardonnay