



UMBRIA IGT

## 2022 Castello della Sala Bramito Chardonnay

### VINTAGE NOTES

- The 2022 growing season began with warm temperatures and dry conditions during both winter and spring.
- Dry weather continued in June and July. Rain showers in August revitalized both the vines and fruit, allowing the grapes to reach optimal ripening.
- Chardonnay was harvested from mid-August and continued until the first week of September.

### WINEMAKING NOTES

- Grapes were brought to the cellar, destemmed and gently crushed.
- 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 blended and aged.

### TASTING NOTES

Bramito della Sala is bright straw yellow color. White flower blossoms and hints of chamomile dominate the nose with notes of Golden apples and vanilla. This food-friendly wine is fresh on the palate and fully expresses Chardonnay's varietal character.

ALCOHOL:

12.5%