

Bramasole, Cortona, La Bracesca

Montepulciano, Italy



Product code	AI4422RC
Grapes	Syrah
Country	ITALY
ABV%	15
Case Size	6
Closure Style	Cork
Producer	La Bracesca
Vintage	2022



Vegetarian



Producer

Sitting on 508 hectares of which 340 are planted to vines, the wines of La Bracesca represent very different styles within the Antinori portfolio. Owned by Antinori since 1990, this estate strives to promote the individuality and high quality of the wines it produces. Separated into two distinct blocks, the estate's vineyards represent both Cortona and special parcels from Montepulciano – Cervignano, Santa Pia and Gracciano. The Syrah in Cortona is grown on specific clay soils, lending weight and concentration to the wines from here. In the winery sympathetic use of French, Hungarian and American oak add to the complexity of these wines.

Tasting Notes

Bramasole 2019 is an intense ruby-red color. The nose presents aromas typical of this grape variety especially pepper, licorice, and floral hints of violets. The complex bouquet is completed by notes of vanilla, coffee and coconut accompanied by spicy undertones. The rich, elegant palate delivers velvety, supple tannins. A long, persistent finish is characterized by a pleasant aftertaste that echoes the aromas of vanilla and licorice perceived on the nose.

Viticulture

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. The soil in this part of the estate is made up of a clay loam and the vineyards for Bramasole are planted with Syrah.

Winemaking

Upon arrival in the cellar, harvested grapes were destemmed and gently crushed. The must was transferred into stainless steel tanks and underwent alcoholic fermentation at a controlled temperature 28 °C (82 °F). Maceration on the skins took place over a period of approximately 15 days with gentle mechanical techniques to favor the extraction of aromatic compounds and supple, non-astringent tannins. The wine was transferred into second fill French oak barriques where malolactic fermentation took place, followed by a period of aging of about 12 months in both new and second fill oak. Bramasole was bottled in spring 2021.