

Bramito della Sala, Umbria IGT, Castello della Sala

Umbria, Italy



Product code	AI28ZZWC
Grapes	Chardonnay
Country	ITALY
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Castello Della Sala
Vintage	2024



Vegetarian

CASTELLO DELLA SALA



Producer

Tuscany is famous for its red wines so when Marchese Niccolò Antinori, father of Piero, the current chairman of the company, decided to make a great white wine, he looked to Umbria and bought the Castello della Sala property, intrigued by the potential of the land and the beautiful medieval castle. 160 ha of vineyards on particularly complex land at altitudes between 164 & 650 ft above sea level – a highly desirable area for the production of great white wines.

Tasting Notes

Bramito della Sala has a bright yellow color with greenish reflections. The nose dominates the notes of pineapple and crunchy golden apple accompanied by sweet sensations of vanilla. Savory and mineral, on the palate it has a good structure and supported by excellent freshness.

Viticulture

Castello della Sala is located in Umbria, a short distance from the Tuscan border, about 18 kilometers from the historic city of Orvieto. Castello della Sala, a magnificent medieval manor with 500 hectares (1236 acres) of land 170 (420 acres) of which are planted with vineyards, is located halfway between the Paglia river and the summit of Monte Nibbio. The estate's 170 hectares (420 acres) of vineyards are located at an altitude of 220 - 470 meters above sea level (722-1542 feet) and are planted with traditional varieties such as Procanico and Grechetto but also with Chardonnay, Sauvignon Blanc, Sémillon, Pinot Blanc, Viognier and a small quantity of Traminer and Riesling. The region is exceptional for producing white varieties with one exception, Pinot Noir, that has found ideal conditions in this terroir to best express its full potential. The vines grow in clay and calcareous based soils, rich in fossil shells, and they are well exposed to the rising of the sun with an excellent difference of temperature between day and night.



Winemaking

Upon arrival at the winery, the bunches were destemmed and softly pressed. The must with its own skins was cooled to 10 ° C for a short maceration of about 2-4 hours so as to extract and enhance the aromatic and gustatory profile of the grapes. Following the clarification, which took place in stainless steel vats, the different batches were transferred partly to wood and partly to steel where alcoholic fermentation took place at a controlled temperature of 16-18 ° C; Only the wooden quota then faced malolactic fermentation. The wine was then blended and bottled.