

## Bramito del Cervo



### Origin

Umbria - Indicazione Geografica Tipica

### Vintage

2008

### Grapes

100% Chardonnay

### Climate Vintage

The 2008 growing season was unforgettable. The mostly mild winter, followed by the very wet spring, created a series of problems that needed a great deal of time and effort to resolve. Luckily a sunny summer largely restored the balance. It was an interesting harvest, beginning with the earlier ripening grapes towards the end of August and finishing with the later ripening grapes in the first few days of October. The harvest took place in good weather, which was important for the systematic, careful selection of the best, perfectly ripe grapes. The result was a very high quality crop. The harvest of the Chardonnay grapes, destined for the production of Bramito del Cervo, began in the last few days of August. The excellent fragrance of the grapes produced a well-balanced, fragrant wine with a solid structure and the right level of alcohol.

### Vinification

The grapes come from vineyards located near Castello della Sala, lying at an altitude of between 200 and 400 meters. The soil is composed of marine fossil sediment with an infiltration of clay. The harvested grapes were cooled and placed in special vats to maintain the temperature at 10°C, without altering the grape's varietal characteristics. After a few hours of contact with the skins, the must was racked into French oak barrels (Alliers and Tronçais) where alcoholic fermentation and partial malolactic fermentation took place. The wine was aged for about 5 months in wood and then blended and bottled. Alcohol: 12,5% vol.

### History

The first vintage of Chardonnay Castello della Sala was made in 1994. The Tenuta del Castello della Sala estate was bought by the Antinori family in 1940 and is located about 18 km from Orvieto. The Castello is a good example of medieval military architecture and its microclimate which is cooler than average, is ideal for the production of white and Pinot Nero wines.

### Taste

Pale yellow with golden hints. Fruity fragrance with typical varietal character, good marked vanilla and toasty flavors. Well-structured and elegant, with good mineral content.

If you wish to have more information about our wines, pls e-mail to: [winesinfo@antinori.it](mailto:winesinfo@antinori.it)