Marchesi
ANTINORI
26 GENERAZIONI



Bramìto 2025

Classification
Umbria IGT

Vintage
2025

Climate
The 2025 growing season was overall favorable. Winter weather was mild and free from extreme events, allowing the vines to complete a proper dormant phase. Spring unfolded regularly, with temperatures in line with seasonal averages and sufficient rainfall to ensure balanced vegetative growth and uniform budbreak. Summer was warm but without prolonged excesses; good ventilation and the altitude of the hillside areas helped limit water stress and support balanced grape ripening. Rainfall, although not abundant, was concentrated during the first half of August, ensuring excellent vigor and a slow, regular ripening process. The Chardonnay harvest for Bramìto della Sala began around mid-August and continued through the first week of September.

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Vinification

Freshly harvested grapes were brought to the cellar, destemmed and gently crushed. The must and the skins were chilled to a temperature of 10 °C (50 °F) for a short period of maceration, approximately 2-4 hours, to enhance flavors and extract the grape variety's aromatic and flavor profile. After clarification in stainless steel vats, the different lots were handled separately; some went into oak and some into stainless steel vats where alcoholic fermentation occurred at a controlled temperature of 16-18 °C (61-64 °F); only the oak fermented lots underwent malolactic fermentation. The wine was then blended and bottled.

Historical Data

Bramito della Sala is produced from the vineyards surrounding the medieval castle at Castello della Sala. One variety that thrives in this terroir is Chardonnay. The vineyards are on soils rich in fossil deposits with veins of clay that give the wine minerality and elegance. Bramito della Sala's first vintage was 1994.

Tasting Notes

Bramìto della Sala 2025 is bright straw yellow with light golden hues. The nose is refined and fresh, revealing notes of yellow apple, Scotch broom blossoms, and citrus hints, accompanied by a subtle imprint of dried fruit and pastry nuances. On the palate, it is balanced, smooth, and precise, supported by lively freshness and well-integrated sapidity with notes of salted almond, offering an authentic expression of the wine's Umbrian character.