



Achelo 2024

Classification

Cortona DOC Syrah

Vintage

2024

Climate

The 2024 winter months were characterized by temperatures above seasonal averages and limited rainfall. Budbreak took place during the last ten days of March, in a spring marked by cool weather and well-distributed precipitation, conditions that favored steady vegetative growth. A sudden rise in temperatures was recorded in July, temporarily slowing down veraison and berry development. Rainfall at the beginning of August restored adequate water reserves in the soils, promoting excellent temperature fluctuations between day and night and ensuring a balanced ripening phase. The grape harvest for Achelo began on September 15th. At harvest time, the fruit was perfectly healthy and showed an outstanding aromatic profile.



Vinification

Grapes were destemmed and gently crushed. The must was transferred into stainless steel tanks. Fermentation took place at temperatures that did not exceed 25 °C (77 °F) over a period of approximately 10 days. The wine was then partially transferred into second-fill and third-fill French oak barriques, where malolactic fermentation took place, while the remaining portion was kept in stainless steel vats. Achelo was bottled starting August 4th, 2025.

Historical Data

The La Braccasca estate, whose overall surface extension is over 1250 acres (508 hectares), consists of two different vineyard blocks. The historical nucleus of the property, 255 acres (103 hectares) under vine, is located in the township of Montepulciano, while the other block, with approximately 590 acres (237 hectares) of vineyards, is situated at the foot of the hills which surround the town of Cortona.

Tasting Notes

Achelo 2024 is deep violet-red in color. On the nose, intense notes of plums, red currants and blueberries are complemented by delicate hints of violets and pleasant spicy nuances of pepper and vanilla. The palate is harmonious, supported by vibrant freshness and characterized by supple, savory tannins that lead into a finish defined by lingering notes of red currants, plum jam, licorice and vanilla.