



Achelo 2018

Classification

DOC

Vintage

2018

Climate

The winter of the 2018 vintage was characterized by temperatures which were, on the whole, lower than usual and by frequent rainfall. Mild weather from April on, marked by occasional precipitation from May to mid-June, favored a slightly early development of the vegetation. An estate which was generally warm and dry but marked by an excellent swinging between daytime heat and evening and nighttime coolness assisted in a steady and gradual ripening of the grapes. The 2018 vintage will be remembered for wines of elegance and finesse, certainly not potent but with an important body and balance thanks to positive evolution of the tannins.



Vinification

After destemming and pressing, the must went directly into stainless steel fermentation tanks where a pre-fermentation maceration took place to fully bring out fruity notes. The fermentation, which was carried out at temperatures held to a maximum of 79 ° Fahrenheit (25 ° Centigrade) lasted approximately ten days. Seventy percent of the Syrah then went into second and third usage French oak barriques where it was put through a complete malolactic fermentation. The remaining part of the wine was aged in stainless steel. Achelo was finally bottled in the early autumn of the year 2019.

Historical Data

The Fattoria La Braccessa 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

The 2018 Achelo offers an intense purple-red color to the eye. On the nose, enveloping notes of red and black berry fruit fuse with the spicy sensations of vanilla and the characteristic scents of black pepper. The palate is sweet and pleasurable; its attractive persistence fully expresses an aftertaste characterized by the aromas of such dark fruit as black currants and blackberry jam together with light hints of vanilla.