Marchesi
ANTINORI
26 GENERAZIONI

Achelo 2021

Classification
Cortona DOC Syrah

Vintage
2021

Climate
Winter began with mild weather with higher-than-average temperatures and abundant rainfall that provided excellent groundwater reserves. In general, the spring season was dry, especially during the month of March, presenting excellent conditions for soil management while prompting budbreak 10 days earlier than average, which began on April 6th. A sudden cold spell the night of April 8th caused a significant reduction in yields but did not adversely affect the future quality of the fruit. Flowering took place later than usual, during the final days of June, when daytime weather was hot and sunny. Summer brought dry conditions and higher-than-average temperatures that ensured the fruit was well-balanced and fully ripe. Harvesting activities of Syrah for Achelo took place between September 9th and 25th.

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Vinification

Grapes were destemmed and gently crushed. The must was transferred into stainless steel tanks where pre-fermentation cold maceration was carried out to enhance fruity aromas. Fermentation took place at temperatures that did not exceed 25 °C (77 °F) over a period of approximately 10 days. 70% of the wine was then transferred into second-fill and third-fill French oak barriques, where malolactic fermentation took place. The remaining 30% was transferred into stainless steel vats.

Historical Data

The La Braccesca 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 2021 is an intense ruby-purple color. The nose offers aromas of ripe red fruit and spices especially black pepper and licorice accompanied by pleasant floral hints of violets. The palate is soft and supple, remarkably easy to drink, characterized by silky tannins and excellent freshness. The long and savory finish is defined by a flavorful aftertaste of plum jam and notes of vanilla.