



Achelo 2022

Classification

DOC

Vintage

2022

Climate

Overall, the winter and spring seasons saw mild temperatures and drought conditions that resulted a slightly later than average budbreak that took place that last week in April. The summer months were dry and temperature were higher-than-average. One hailstorm hit the area in the month of June causing lower yields but did not have any adverse effects on the future quality of the fruit. The grape harvest for Achelo began on September 10th and was completed on September 13th.



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. 70% of the wine was then transferred into second-fill and third-fill French oak barriques, 30% in stainless steel vats, where malolactic fermentation took place.

Historical Data

The 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

Achelo 2022 is ruby red in color with purple hues. The nose expresses aromas of ripe dark berries especially blackberries, plums and ripe cherries accompanied by remarkable spicy notes of licorice and black pepper. The palate is pleasantly full, silky tannins and excellent freshness lead over to a lengthy finish with generous notes of vanilla.