Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The winter of 2013 was characterized by mild temperatures and by abundant precipitations which helped in replenishing ground water reserves in the soil after a period of scarce rainfall. Bud-burst terminated during the last ten days of April both for such early-maturing varieties as Merlot and Syrah and later-maturing grapes as Sangiovese thanks to a decisive rise in temperatures. Both the spring and the summer were cool and marked by substantial rainfall. This did not damage vine growth and development, which went forward regularly with only a slight delay in the ripening of the crop. Despite a late start to the harvest, the grapes had ripened properly with much balance when they were picked.

Vinification

The picking of the Syrah grapes utilized for Achelo began in mid-September. Fermentation commenced after destemming and pressing, initially at temperatures of 50° centigrade (10° centigrade) to extract the typical aromas of the variety, then at a maximum of 82° Fahrenheit (28° centigrade) to maintain fragrance and integrity of fruit. After ten days of skin contact, 70% of the wine went into oak, where it went through a complete malolactic fermentation and began its period of aging. The remaining 30% aged in stainless steel tanks. The wine was then bottled in early 2015.

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.

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Tasting Notes

The 2013 Achelo demonstrates just how favorable a year for the ripening of Syrah the vintage was. The color is intensely purple, the nose shows such typical aromas of the variety as white fruit, tobacco, and pepper. The palate is full and supple with flavors of white peach and blackberries which, along with tobacco and spices, linger and last all the way through to the finish and aftertaste.