Marchesi
ANTINORI
26 GENERAZIONI



Vino Nobile di Montepulciano 2020

Classification
DOCG

Vintage
2020

Climate
The 2020 winter season was mild and rainy while the following spring months were relatively dry. Bud break began the first week in April for almost all grape varieties while flowering occurred during the last ten days of May, consistent with seasonal averages. Summer brought hot, dry conditions with ideal temperature swings between day and night that ensured an optimal ripening phase and guaranteed perfectly healthy berries. The grape harvest began on September 17th and was completed on October 5th.

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Vinification

Each grape variety was harvested separately, destemmed, and delicately crushed. The must was transferred into stainless steel vats where alcoholic fermentation took place at a controlled temperature of 25-28 °C (77-82 °F) to preserve the grape varieties' characteristic aromas and flavors. Maceration on the skins lasted for a period of 7-10 days and closely monitored cap management techniques focused on enhancing structure and extracting only the supplest tannins. The resulting wine was transferred into large format barrels where malolactic fermentation took place and, starting from the following spring season, began aging for approximately 12 months. The wine was bottled in spring 2022 and was aged for one additional year in the bottle before being released in spring 2023.

Historical Data

La Braccesca extends over a total surface area of 1270 acres (508 hectares) once the property by the Bracci counts, who gave both their name and their coat of arms – an armoured arm holding an upright sword - to the estate. The total vineyard surface amounts to 850 acres (340 hectares) and is divided into two different blocks. The first, with 592 acres (237 hectares) of vineyards, is located on the boundary line between the two townships of Montepulciano and neighboring Cortona. The other block, 355 total acres of which 257 (104 hectares) are planted to vines, extends all the way to the city of Montepulciano itself and takes in three historic sub-zones for the production of outstanding red wine: Cervognano, Santa Pia, and Gracciano. The first vintage of the La Braccesca Vino Nobile di Montepulciano DOCG was produced in 1990.

Tasting Notes

La Braccesca Nobile di Montepulciano is ruby red with bright hues. On the nose, fresh notes of violets and sweet violets merge with citrusy hints of blood oranges, cherries, and sweet sensations of vanilla. The palate is elegant with excellent freshness and energy and characterized by soft, velvety tannins. A long and persistent finish delivers pleasant notes of spices and vanilla on the aftertaste.