



Vino Nobile di Montepulciano 2022

Classification

Vino Nobile Di Montepulciano DOCG

Vintage
2022

Climate

The winter and spring seasons were mild with no precipitation, ideal conditions for preparing vineyard soils and sowing green manure. Bud break took place the last week in April, slightly later than seasonal averages. The summer months were dry with higher-than-average daily temperatures. At the end of June, one hailstorm impacted several vineyard parcels on the estate resulting in slightly lower yields but without adversely affecting the future quality of the fruit. Targeted cluster thinning during the summer season ensured that berries reached peak ripeness. The grape harvest began on September 13th and was completed September 21st.



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). 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 2024 and was aged for an additional period in the bottle before being released.

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 reflections. A captivating nose offers notes of fresh fruit, primarily strawberries, cherries and blackberries, accompanied by pleasant aromas of blood oranges. The bouquet is completed by delicate notes of vanilla and spices. The palate is mouth filling, fresh, savory with fruity impressions of blackberries and cherries. Velvety tannins are present and lead to a pleasant and persistent finish with light hints of vanilla.