



Vino Nobile di Montepulciano 2023

Classification

Vino Nobile Di Montepulciano DOCG

Vintage

2023

Climate

The 2023 winter season was characterized by generally mild temperatures and regular rainfall, ensuring excellent water reserves in the soils. Bud break began in early April, during a spring season that was overall cool and relatively rainy. Temperatures increased significantly in June, while in August, occasional rainfall and optimal day-night temperature variations allowed for an excellent start to the ripening phase. The grape harvest for Vino Nobile di Montepulciano began on September 12th with Merlot, slightly later than average, and was completed on October 3rd with Sangiovese. At harvest, the fruit showed a good overall balance.



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 2025 and was aged for an additional period in the bottle before being released.

Historical Data

La Braccasca 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 Braccasca Vino Nobile di Montepulciano DOCG was produced in 1990.

Tasting Notes

La Braccasca Nobile di Montepulciano is ruby red with bright nuances. A captivating nose offers notes of blood orange, red fruit and boxwood, accompanied by delicate aromas of pepper and vanilla. The palate is mouth filling, fresh and savory, supported by velvety tannins and leading to a long and persistent finish characterized by notes of strawberry and vanilla.