



Vino Nobile di Montepulciano 2015

Classification

DOCG

Vintage

2015

Climate

The winter of the growing season, mild in temperature and characterized by frequent rainfall, preceded a spring with above average temperatures, which favored a precocious bud-break, ten days earlier than usual in both grapes varieties. The summer, tendentially warm and dry but without peak temperatures, assisted the vines in a slow and gradual growth, guaranteeing an excellent start to the ripening process. The harvest began with the Merlot in early September and terminated with the Sangiovese around mid-October.



Vinification

The Sangiovese grapes underwent a fermentation aimed at conservation of the aromas and freshness of the fruit. After approximately ten days of maceration on the skins during the fermentation, the wine went into large oak casks where it went through a complete malolactic fermentation and began an aging period which lasted twelve months. After bottling, which took place in the spring of 2017, the wine was given an additional twelve months period of aging before commercial release.

Historical Data

La Braccessa 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: Cervignano, Santa Pia, and Gracciano. The first vintage of the La Braccessa Vino Nobile di Montepulciano DOCG was produced in 1990.

Tasting Notes

An intense ruby red in color, the wine offers fruity aromas with notes of violets and vanilla. The palate is ripe, supple, balanced and with tannins supported by a pleasurable vein of acidity, which brings out the flavors of blackberries and cherries. Persistent and mineral on the finish and aftertaste.



Awards

Wine Advocate
90/100
USA

Wine Enthusiast
91/100
USA

Wine Spectator
92/100
USA