



## Vino Nobile di Montepulciano 2021

### Classification

DOCG

### Vintage

2021

### Climate

Winter began with mild weather with higher-than-average temperatures and abundant rainfall that provided excellent groundwater reserves. In general, the spring season was dry, especially during the month of March, presenting excellent conditions for soil management while prompting budbreak 10 days earlier than average, which began on April 6th. A sudden cold spell the night of April 8th caused a significant reduction in yields but did not adversely affect the future quality of the fruit. Flowering took place later than usual, during the final days of June, when daytime weather was hot and sunny. Summer brought dry conditions and higher-than-average temperatures that ensured the fruit was well-balanced and fully ripe. Harvesting activities began on September 15th and were completed on September 30th.



## 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 2023 and was aged for one additional year in the bottle before being released in spring 2024.

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

## Tasting Notes

La Braccessa Nobile di Montepulciano 2021 is ruby red with bright hues. The nose delivers notes of cherries, black cherries and hints of blood oranges accompanied by pleasant impressions of vanilla. The palate is lively with soft silky tannins. The finish is long and persistent defined by notes of blood oranges and vanilla.