Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

After a rainy winter, but one with temperatures which were not particularly cold, a normal spring climate led to an excellent flowering. A cool period which lasted up until the early part of August favored an optimal development of vine vegetation. Temperatures then rose substantially and remained quite high until September 17th; the typical temperature swings between daytime heat and evening and nighttime coolness typical of the late summer season lacked as well, slowing the ripening of such precocious varieties as Merlot. Once normal weather returned, however, other grape varieties were able to complete their ripening cycle. The resulting wines were characterized by a good structure and balanced aromas.

Vinification

The rise in temperatures in August of 2011 and their return to normal levels in the final phases of the ripening of the Sangiovese grapes led to structured wines with fresh and expressive aromas. The fermentation, accordingly, aimed to conserving the pleasurable fruity notes of the musts without excessively pushing extraction, given the "generous" character and personality of the grapes. The period of skin contact lasted approximately fifteen days and was followed by an aging period in large casks, where the wine also went through its malolactic fermentation, of at least twelve months. The wine was bottled in the spring of 2013 and was then given an additional twelve month period of bottle aging before commercial release.

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.

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Tasting Notes

A brilliant ruby red in color, the wine shows aromas of red currants and blackberries accompanied by light notes of violets and tobacco. Full and supple on the palate, the flavors once again show red fruit together with delicate notes of vanilla and tobacco. The wine is soft on the finish with balanced tannins and acidity, which add to its savor and persistence.

Awards

Wine Advocate 90/100 USA