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Climate

Winter was characterized by mild temperatures and abundant rainfall, which assisted in creating, after a significant dry spell, ample reserves of water in the ground. A significant rise in temperatures during the last ten days of April assisted the conclusion of bud-burst both in the case of the early-ripening grape variety (Merlot) and the late-ripening Sangiovese as well. Spring and summer were cool, favoring a regular growth and development of the vines and grapes and leading to a very slight delay in the achievement of full ripeness.

Vinification

The grapes were immediately destemmed and given a soft pressing, and the must went into stainless steel tanks for fermentation. After approximately ten days of skin contact, managed with the aim of fully bringing out the notes of fruit and flowers typical of the Sangiovese grape, the wine went through a twelve month period of aging in oak casks. The bottling, which took place during the spring of 2015, was followed by a further twelve month period of bottle aging.

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

A vivid ruby red in color, the wine shows a fresh nose of violets, red currants, and blackberries, well fused with light notes of cinnamon. The palate is both sweet and mineral in character, and the notes of berry fruit first felt on the nose blend with a light spiciness of flavor. The wine is long and persistent on the finish and aftertaste.

Awards

Wine Enthusiast 91/100 USA