Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2014 vintage was characterized by a winter with above average temperatures and rainfall. Spring was warm and dry, and the weather accelerated the various phases of the growing season. The summer months, instead, were marked by cool temperatures and frequent rainfall, leading to a variegated ripening of the different grape varieties cultivated. The picking of the Prugnolo Gentile (Sangiovese) began during the first week of October and gave elegant and fragrant wines with a moderate level of alcohol. The Merlot harvest was in line with previous years and gave pleasurable wines characterized by an attractive freshness and aromatic personality.

Vinification

The Sangiovese grapes were given a fermentation which aimed at conserving the fragrance and the freshness of the fruit. After approximately ten days of maceration, the wine went into large oak casks where it went through a complete malolactic fermentation and then aged for period of approximately twelve months. After the bottling, which took place during the spring of 2016, the wine was given an additional twelve months 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

An intense ruby red in color, the wine presents a fruity nose with additional notes of vanilla and violets. The palate is smooth with intense sensations of blackberries and cassis along with well integrated hints of spices. The finish and aftertaste are long, savory, and sustained.

Awards

Antonio Galloni 92/100 USA **Wine Spectator** 90/100 USA