Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The season started out with dry winter weather and temperatures that were lower than seasonal averages. A cool spring followed with repeated rain showers especially during the month of April, causing a delay in vine growth and development. The summer months ushered in higher-than-average temperatures enabling the vines to make up for the initial delay and prompted an optimal ripening phase bringing perfectly healthy fruit to the cellar with berries that were slightly smaller in size. The grape harvest began on September 17th and was completed on October 5th.

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 28 °C (82 °F) to preserve the fruit's aromatic profile. Maceration on the skins lasted for a period of 10 days and closely monitored cap management techniques focused on enhancing structure and extracting only the sweetest 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 2020 and was aged for one additional year in the bottle.

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.

Marchesi
ANTINORI
26 GENERAZIONI

Tasting Notes

Vino Nobile di Montepulciano is ruby red in color. The nose delivers pleasant notes of red fruit, especially strawberries and cherries, delicate spicy sensations, and hints of sweet vanilla. Entry on the palate is soft, sustained by lively tannins and good sapidity that accompany a long finish accented by excellent freshness.