Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2017 vintage will be remembered for lower than average yields but with grapes that reached peak ripeness producing wines with pronounced varietal aromas typical of the Sangiovese berry and possessing excellent aging potential. The winter season was marked by lower than average temperatures and little rainfall. During the month of April when budburst was already completed, the area was hit by a spring frost that caused a loss in quantity but did not affect the quality of the grapes. Light rain at the beginning of May gave way to a hot dry summer season that benefitted from warm breezes. Harvesting began on the 6th of September with Merlot and ended on the 27th of September with Sangiovese.

Vinification

Sangiovese grapes underwent fermentation phases that were aimed at preserving the freshness of the fruit and its aromatic profiles. The must was left to macerate on the skins for a period of 10 days and the resulting wine was transferred to large barrels where malolactic fermentation took place. Aging continued in the barrels for approximately 12 months. The wine was bottled in spring 2019 and continued to age in the bottle for approximately one year.

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

Vino Nobile di Montepulciano 2017 is intensely ruby red in color. The nose combines notes of fresh red fruit with pleasant hints of vanilla. The palate is well balanced, supple, and remarkable for its silky tannins and pleasurable freshness. It has a distinctive lengthy finish.

Awards

James Suckling 90/100 USA **Wine Spectator** 90/100 USA