Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

After a mild autumn with little rainfall, the winter of 2016 began with weather which, on the whole, was warm and dry. These climatic conditions, which lasted until the end of the month of March, favored a bud break which was 10 to 15 days earlier than usual. Lower temperatures from the end of April on led to a slowing down of the growth of the shoots, bringing vine development back into line with normal seasonal averages. The first part of the summer season was marked by frequent rainfall and relatively cool weather. The zone, in mid-July, was struck by a hail storm which caused a certain amount of damage to southwest-facing vineyard parcels. Various operations aimed at eliminating damaged grapes were carried out in these plots and, at the same time, stimulated, with carefully calculated interventions, the return to growth of the vegetation. Fine weather and excellent temperature swings from daytime heat to evening and nighttime coolness from the month of August on allowed the crop to ripen slowly but steadily and favored the growth of both aromatic and structural elements in the grapes. The picking of the Sangiovese began at the end of the month of September.

Vinification

The Sangiovese grapes were given a fermentation process aimed at conserving to the maximum degree aroma and freshness in the wine. After a ten day period of skin contact, the wine went into large oak casks where the malolactic fermentation took place and a twelve month aging period began. After the bottling in the spring of 2018, the wine was given a further period of approximately twelve month 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

The 2016 Vino Nobile di Montepulciano shows an intense ruby red color. The nose is marked by fruity notes well balanced by hints of vanilla and violets. On the palate, the wine is balanced and pleasurable and is characterized by the notable persistence of aromas of cherries and strawberries. A long finish with delicate sensations of vanilla and supple tannins completes the tasting experience.

Awards

Galloni 90/100 IT **Wine Enthusiast** 90/100 USA **Wine Advocate** 91/100 USA **James Suckling** 91/100 USA