Marchesi
ANTINORI
26 GENERAZIONI



Maggiarino 2017

Classification

Vino Nobile Di Montepulciano DOCG

Vintage

2017

Climate

Two factors influenced the 2017 vintage, lower yields and an excellent ripening phase; conditions that gave the wine excellent aging potential and intensified typical varietal aromas. Winter weather was dominated by lower-than-average temperatures and limited precipitation. During the month of April, after bud break had already occurred, the area was impacted by one frost event causing a reduction in overall yields but without adversely affecting the quality of the fruit. Light and well distributed rain showers in May guaranteed good groundwater resources for the upcoming summer months, which proved to be dry accompanied by hot breezes that persisted throughout the season. At the end of August, optimal temperature swings between day and night ensured a gradual and normal ripening stage. At harvest time, the berries were perfectly whole and healthy. Sangiovese for Maggiarino was harvested on September 22nd.

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Vinification

The finest Sangiovese grapes selected from choice vineyards on the Maggiarino farm, one of the most renowned areas of the La Braccesca estate, underwent specific vinification processes aimed at preserving aromas and enhancing its structure. After the grapes were destemmed and gently crushed, the must was transferred to stainless steel vats where alcoholic fermentation took place at a controlled temperature of 28 °C (82 °F) and maceration on the skins was performed for a period of approximately 20 days. The wine was then transferred into tonneaux where malolactic fermentation took place and barrel aging began for a period of approximately 12 months. The wine was bottled in spring 2019 and was left to age in the bottle for at least one year before being released.

Historical Data

The estate's name comes from the historical farm that once stood there, owned by the Count of Bracci, whose coat of arms appears on the estate's logo; an arm covered with armor brandishing a sword. The property extends over an area of 508 hectares (1255 acres) and the vineyards cover an area of 340 hectares (840 acres) divided into two blocks: the first is 366 hectares (904 acres) of which 237 (585 acres) are planted with vineyards and is located on the border between the cities of Montepulciano and Cortona. The other block is 142 hectares (350 acres) of which 103 (254 acres) are planted with vineyards, it extends all the way to Montepulciano encompassing three of the most famous parcels of land known for the production of great red wines: Cervognano, Santa Pia and Gracciano. Maggiarino comes from the vineyards of the eponymous farm, one of the most renowned areas on the La Braccesca estate. A well-balanced wine that expresses the grape variety's aromas and personality with its silky tannins, typical of the Nobile di Montepulciano territory, a historic Tuscan appellation.

Tasting Notes

Maggiarino 2017 is intensely ruby red in color. The nose expresses aromas typical of the Sangiovese berry; ripe cherries, sweet black cherries and small red fruit accompanied by fresh notes of ripe citrus fruit and pleasant sensations of coffee. The palate shows great character and elegance with a good tannic structure, typical of the grape variety, and an aftertaste accented by hints of vanilla and coffee.