Marchesi
ANTINORI
26 GENERAZIONI



Maggiarino 2018

Classification
Vino Nobile Di Montepulciano DOCG

Vintage
2018

Climate
The 2018 growing season began with cold dry winter conditions with temperatures that were lower than seasonal averages and very limited rainfall. Spring was mild with clear sunny skies that prompted early bud break and accelerated vine growth and development. During the month of April, a sudden drop in temperatures resulted in a frost event after budbreak that caused a loss in overall yields but did not have any adverse effects on the quality of the fruit. May brought light rain showers and the following summer months were hot and dry with warm summer breezes. These climatic conditions, together with optimal temperature swings between day and night in September, brought perfectly healthy berries with excellent phenolic ripeness to the cellar. The grape harvest of Sangiovese berries for Maggiarino took place on October 1st. The 2018 vintage will be remembered in Montepulciano for refined, elegant wines that tend to be less powerful but with outstanding balance.

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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). 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.

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 2018 is ruby red in color. The nose expresses notes of black cherries and ripe red fruit typical of the Sangiovese berry, accompanied by spicy hints of pepper and fresh balsamic notes. The bouquet is completed by hints of coffee and licorice. Entry on the palate is rich and mouth filling with velvety tannins and sustained by a balanced savory profile that accompanies a long and persistent finish. Notes of vanilla, coffee and licorice add complexity and define the pleasant aftertaste.