Marchesi
ANTINORI
26 GENERAZIONI



Maggiarino 2019

Classification
Vino Nobile Di Montepulciano DOCG

Vintage
2019

Climate
The beginning of the 2019 growing season was defined by dry winter weather with temperatures that were lower than seasonal averages. Spring saw repeated rainfall, especially during the month of April, and temperatures remained unseasonably cool resulting in a delay in vine growth. The summer months were hot and dry, conditions that allowed the vines to make up for the initial delay and begin the ripening phase in optimal conditions. At harvest time, grapes were perfectly healthy although berries were slightly smaller than normal. The grape harvest of Sangiovese for Maggiarino took place on October 5th.

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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 2019 is ruby red in colour. The nose shows typical Sangiovese notes of blood orange, accompanied by sensations of cherry, black cherry, medlar and small red fruits. Sweet aromas of vanilla and coffee complete the bouquet. The palate is juicy, full of character, savoury and with velvety tannins. Vanilla and coffee notes return on the finish.