Marchesi
ANTINORI
26 GENERAZIONI



Maggiarino 2021

Classification
Vino Nobile Di Montepulciano DOCG

Vintage
2021

Climate
Winter began with mild weather with higher-than-average temperatures and abundant rainfall that provided excellent groundwater reserves. In general, the spring season was dry, especially during the month of March, presenting excellent conditions for soil management while prompting budbreak 10 days earlier than average, which began on April 6th. A sudden cold spell the night of April 8th caused a significant reduction in yields but did not adversely affect the future quality of the fruit. Flowering took place later than usual, during the final days of June, when daytime weather was hot and sunny. Summer brought dry conditions and higher-than-average temperatures that ensured the fruit was well-balanced and fully ripe. Sangiovese grapes for Maggiarino were harvested on September 24th.

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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 took place over a period of approximately 20 days. The wine was then transferred into tonneaux where malolactic fermentation occurred, and barrel aging began for a period of approximately 12 months. Maggiarino 2021 was bottled in spring 2023.

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 2021 is ruby red in color. The nose is complex and intense with notes of mixed berries, sour cherries and red plums that meet fresh aromas of lavender and jasmine blossoms. Pleasant hints of anise and ginger accentuate the bouquet together with delicate notes of vanilla and spicy nuances of chilli chocolate. The palate is harmonious, well-balanced, full bodied, with velvety dense tannins that accompany a finish defined by outstanding sapidity and an aftertaste of red fruit and cocoa powder.