



## Maggiarino 2023

### Classification

Vino Nobile Di Montepulciano DOCG

### Vintage

2023

### Climate

The 2023 winter was characterized by generally mild temperatures and regular rainfall, ensuring excellent water reserves in the soils. Bud break began in early April during a cool and generally rainy spring season. Starting in June, the summer was marked by a significant rise in temperatures and limited rainfall. Toward the end of August, sporadic rain events provided relief to the vines, lowering temperatures and allowing for a steady onset of the ripening process. September brought favorable climatic conditions with sunny, breezy days and excellent day-night temperature variations, ensuring optimal phenolic ripening of the grapes. Sangiovese grapes for Maggiarino were harvested on October 2nd.



## Vinification

The finest Sangiovese grapes selected from choice vineyards on the Maggiarino farm, one of the most renowned areas of the La Braccessa estate, underwent specific vinification processes aimed at preserving aromas and enhancing 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 lasted approximately 20 days. The wine was then transferred into tonneaux where malolactic fermentation occurred, followed by an aging period of approximately 12 months. Maggiarino 2023 was bottled in spring 2025.

## 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 Braccessa 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 2023 is a bright ruby red color. The nose is elegant and complex: intense notes of ripe red plum are complemented by delicate hints of candied orange, ginger and pleasant iodized nuances, together with aromas of tobacco, leather and spicy notes of chili chocolate. The palate is enveloping and supple, defined by velvety tannins that lead into a finish marked by excellent sapidity and an aftertaste of red fruit and cocoa powder.