Marchesi
ANTINORI
26 GENERAZIONI



Maggiarino 2016

Classification
DOCG

Vintage
2016

Climate
After a fairly mild autumn with little precipitation, the winter 2016 season began with warm and dry weather. These climatic conditions persisted up until the end of March causing early bud break, about 10-15 days ahead of schedule. Cooler temperatures registered at the end of April slowed down shoot growth, counterbalancing early vine development. The first part of the summer season saw frequent rain showers and cooler temperatures. As of the month of August, perfect weather and optimal temperature swings between day and night guaranteed slow, uniform ripening of the berries and favored development of aromatic compounds and flavor profile. Harvesting of Sangiovese for Maggiarino took place at the end of September.

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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. The skins were left in contact with the wine for 20 days in stainless steel vats and then transferred into tonneaux where malolactic fermentation occurred and was left to age for a period of about 12 months. The wine was bottled in spring 2018 and was left to age in the bottle for two additional years before being released in the market.

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 is an intense ruby red color. Its bouquet has pleasant notes of violets, sour cherries and coffee that are accompanied by sensations of ripe red fruit and blueberries. Its palate reflects the typical characteristics of the Sangiovese grape with excellent aromatic persistence and vibrant freshness. Silky, supple tannins on the finish complete its profile.