



## Mezzo Braccio 2022

### Classification

Toscana IGT

### Vintage

2021

### Climate

The 2022 growing season began with a cold winter and abundant rainfall that replenished groundwater reserves in the soil. Spring brought mild, slightly warmer-than-average temperatures and dry weather starting in May, ensuring regular, uniform budbreak. During the summer months, coinciding with flowering and berry growth, the climate was hot and dry, promoting balanced vegetative development. From mid-August, several rainfall events helped mitigate the heat, reducing peak temperatures and allowing the clusters to develop steadily and begin veraison under ideal conditions. September and early October were marked by occasional rainfall and good temperature swings between day and night, favoring a slow, even ripening of Riesling grapes in the Le Fonti vineyard, where Mezzo Braccio is produced. Grapes were hand harvested in two distinct periods: mid-September in the more vigorous vineyard parcels to preserve acidity and mineral characteristics, and during the first week of October in higher-altitude areas with riper fruit of greater aromatic concentration.



## Vinification

Grapes were destemmed and gently pressed to extract the juice as delicately as possible. Alcoholic fermentation was performed separately for each vineyard parcel in stainless steel vats at temperatures that did not exceed 16 °C (60.8 °F). The wine was then left to age on the lees and kept at a controlled temperature of 10 °C (50 °F) until bottling, which took place in mid-July 2023. Mezzo Braccio aged in the bottle for an additional 24 months.

## Historical Data

The Monteloro estate is situated at the foothills of the Apennine chain at the gates of the city of Florence at an average altitude of 1650 feet (500 meters). It extends over close to 1500 acres (450 hectares), more than 230 of which are planted to vineyards. It is a unique area for the cultivation of Riesling, distinguished as it is by a cool climate during the entire year and mineral-rich soils. It is, in Tuscany, an ideal *terroir* for the cultivation of aromatic white grape varieties. Monteloro, in the past, was an area once inhabited by aristocratic Florentine families such as those of Beatrice Portinari and Dante Alighieri who passed hot summer months here in their manoir houses. It has been recounted, in fact, that this landscape of woods and narrow white country lanes was the inspiration of Dante's voyage in the "Divine Comedy". Homage to this tale is rendered in the creature of fantasy, the body of a triton intertwined with the wings of a dragon which form the "M" of the Monteloro estate's name. The Mezzo Braccio ("half an arm") name derives from a centuries-old Florentine unit of measurement once used in rural areas for the small parcels of land divided from the better known Braccio Fiorentino ("Florentine arm"). The wine has been produced ever since the 2007 vintage.

## Tasting Notes

Mezzo Braccio 2022 is light straw yellow in color with greenish hues. The nose offers intense notes of white pulp fruit such as pear and white peach, alternating with delicate sensations of albedo and white flower blossoms. The bouquet is completed by pleasant nuances of aromatic herbs and typical varietal hints of hydrocarbon. The palate is fresh, mineral, and full-bodied with a persistent aftertaste of aromatic herbs.