



Mezzo Braccio 2016

Classification

Toscana IGT

Vintage

2016

Climate

The 2016 vintage, which began with a mild and, on the whole, dry winter, continued with a cool spring and with rain during the months of May and June. The summer continued with cool temperatures and light precipitation which assisted in an excellent growth and development of the grape bunches. The month of September was marked by scarce rainfall which led to a perfect ripening of the Riesling crop. The grapes for Mezzo Braccio were picked by hand in two different moments in time, first in mid-September to fully bring out the freshness and then in late September and early October to develop a greater aromatic intensity and richness in sugars.



Vinification

The grape bunches were destemmed and then given a light pressing to extract the juice with greatest possible delicacy. The fermentation was carried out vineyard plot by vineyard plot and took place in stainless steel tanks at temperatures held to a maximum of 61° Fahrenheit (16° centigrade). The wine was then conserved at a temperature of 50° Fahrenheit (10° centigrade) up until bottling in July of 2017. A further six month period of bottle aging then followed.

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 2016 offers a straw yellow color. The nose is characterized by aromas of dried apples, aromatic herbs, and petroleum and opens to an ample bouquet. The palate is distinguished by a notable vibrancy, suppleness, and fullness.



Awards

Luca Maroni

90/100

ITA