Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2013 vintage was characterized by a cold and rainy winter followed by a spring which began with intense rainfall and temperatures which were lower than normal seasonal averages. These phenomenon delayed bud burst for approximately a week. A warm July brought the various phases of the growing season back into balance and allowed the grapes to grow in size and ripen. The harvest was marked by excellent temperature swings between daytime warmth and evening and nighttime coolness during the picking, favoring an excellent aromatic complexity and a fine and bracing acidity.

Vinification

After the picking - entirely by hand - of the grapes, the crop was destemmed and given a very light pressing in order to extract the juice with the maximum delicacy. The must was fermented in stainless steel tanks at a temperature held to 57° Fahrenheit (16° centigrade). The wine was then maintained at a temperature of 50° Fahrenheit (10° centigrade) until bottling in July of 2014. Six months 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.

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Tasting Notes

A wine with an intense straw yellow color whose nose is complex and marked by an explosion of aromas which recall apricots, candied fruit, and incense. The palate shows a good structure and important mineral notes, features which give it a vibrant savor and persistence together with a soft finish and aftertaste.