Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2015 vintage was characterized by a mild and cool winter and by a tendentially warm spring with well distributed rainfall during the months of April and May. The first part of summer was distinguished by somewhat warm temperatures and occasional light rains; the precipitation which characterized the first half of the month of August brought plant growth back into balance and guaranteed a regular development of the grape bunches. The harvest period, which was accompanied by minimal rainfall and cool weather, was particularly favorable to the Riesling grapes. The crop for Mezzo Braccio was picked by hand in two separate moments: towards mid-September to fully bring out the freshness of the grapes and during the first few days of October to develop a greater aromatic intensity and a higher sugar level.

Vinification

Upon arriving in the cellars, the grapes were destemmed and given a delicate pressing. Each individual vineyard parcel was fermented separately in stainless steel tanks, where the fermentation temperatures were held to a maximum of 61° Fahrenheit (16° centigrade). The various lots were carefully and systematically evaluated and then assembled, and the resulting wine was held at a temperature of 50° Fahrenheit (10° centigrade) up until the bottling, which took place at the end of June, 2016, Mezzo Braccio aged for an additional six months in bottle before commercial release.

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

The 2015 Mezzo Braccio offers a straw yellow color. On the nose, the notes of orange flowers and peaches are accompanied by hints of pineapple and candied fruit to compose an ample and elegant bouquet. The estate is distinguished by its special freshness, mineral notes, and persistence.