Marchesi
ANTINORI
26 GENERAZIONI



Vigneto Santa Pia 2003

Classification
Vino Nobile Di Montepulciano DOCG

Vintage
2003

Climate
After a very rainy and cold autumn and winter, the spring and summer of 2003 will certainly be remembered as among the hottest and driest of recent years. The dry, mild spring weather enabled all the grape varieties to produce buds and shoots earlier than usual, providing excellent conditions for subsequent flowering and fruit setting. From June onwards and throughout the summer, the unusually high temperatures and drought caused the grapes to ripen early, especially the precocious varieties which already showed very high sugar levels by mid-August due to a sort of natural auto-concentration. The drought also caused a slight drop in production especially where it was impossible to practice drop irrigation. The weather trend continued throughout the harvest which made it possible to wait for the best time to pick the grapes and avoid any risks of damage to the fruit. The difference between daytime and night-time temperatures allowed the grapes to ripen perfectly with optimum colour and structure.

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Vinification

Once fully ripe the grapes from the Santa Pia vineyard in the municipal area of Montepulciano were destemmed and softly crushed. Maceration lasted 20 days during which time the wine completed alcoholic fermentation at a maximum temperature of 30 °C. It was then placed in French and Hungarian oak barriques where malolactic fermentation was completed. The ageing period in barriques lasted 14 months during which the wine was racked several times. It was bottled in early spring.

Historical Data

The La Braccesca estate covers some 1255 acres (508 hectares) where once were located the holdings of the Bracci counts, who gave their name both to the property and its count of arms: an armor-clad arm holding a sword. The overall vineyard surface consists of 850 acres (340 hectares) and is divided into two blocks: the first, 575 acres (233 hectares) is situated on the border between Montepulciano and the neighboring township of Cortona. The second, instead, 255 acres (103 hectares) insize, arrives close to the city itself and includes three highly renowned sub-zones for the production of outstanding red wine: Cervognano, Santa Pia, and Gracciano. Santa Pia is produced from a 37 acre (15 hectare) vineyard situated in the site of the same name, located the terraces below the town of Montepulciano. Its unique soil, medium in texture and consistence, rich in stones and sand, have assisted the ambition to produce an elegant, but at the same time classic, example of Sangiovese, one capable of transmitting the a highly recognizable expression of this historic production zone. The first year of production of Santa Pia was the 2001.

Tasting Notes

A vibrant, typically aromatic nose with red berry fruit notes and a hint of vanilla. The flavour is rounded, well-structured and balanced with sweet lingering tannins.