Marchesi
ANTINORI
26 GENERAZIONI



Vigneto Santa Pia 2012

Classification
Vino Nobile Di Montepulciano DOCG

Vintage
2012

Climate
The 2012 vintage was characterized y a dry and cold winter. Spring rains assisted the vines to grow and develop regularly before the arrival of a hot and dry summer. End of August rains helped the grapes to ripen in a proper fashion with good quality and much balance in the harvested crop.

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Vinification

The Sangiovese grapes of the Santa Pia vineyard were picked entirely by hand in mid-October. In the cellar, after destemming and pressing, the must went into stainless steel tanks where it fermented and remained on its skins for approximately 20 days. The fermentation took place with full control of the temperatures to insure that the characteristic aromas of this Sangiovese would be conserved. The wine then went into 140 gallon (500 liter) oak puncheons where it was put through a complete malolactic fermentation and began an 18 month period of wood aging. After bottling the wine aged for a further 20 months before commercial release.

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

An intense ruby red in color, the wine shows notes of rd fruit and spices on the nose along with hints of quinine and tobacco. The flavors open with a sense of fullness and suppleness along with vibrant tannins which last and linger. The sensations first felt on the nose return on the aftertaste and the finish is long and lingering.