Marchesi
ANTINORI
26 GENERAZIONI



Vigneto Santa Pia 2017

Classification
Vino Nobile Di Montepulciano DOCG

Vintage
2017

Climate
The 2017 vintage was characterized by lower yields, yet grapes achieved optimal ripeness giving the wine excellent potential while intensifying typical varietal aromas. Winter weather was dominated by lower-than-average temperatures and limited precipitation. During the month of April, after bud break had already occurred, one frost event set in causing a reduction in overall yields but without any adverse effects on quality. Light rainfall in May was followed by a relatively hot and dry summer season with hot winds that persisted throughout the season. Sangiovese for Santa Pia was harvested the first week in October.

Marchesi
ANTINORI
26 GENERAZIONI

Vinification

Harvested grapes were brought to the cellar, destemmed and gently crushed. The must was transferred into stainless steel vats where alcoholic fermentation took place at a controlled temperature of 26-28 °C (79-82 °F) to preserve Sangiovese's typical aromas. Maceration on the skins took place over a period of 20 days. The wine was then transferred into 500-liter tonneau barrels for malolactic fermentation and barrel aging for a period of approximately 12 months. The wine aged for 20 months in the bottle before being released.

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

Santa Pia 2017 is an intense ruby red color. Its nose immediately reveals its vintage: pleasant sensations of ripe red fruit and plum jam merge with aromas of tobacco and cloves. On the palate it's elegant, refined and characterized by excellent freshness and mouth-filling tannins, soft and silky.