Marchesi
ANTINORI
26 GENERAZIONI



Vigneto Santa Pia 2018

Classification
Vino Nobile Di Montepulciano DOCG

Vintage
2018

Climate
The 2018 growing season began with cold dry winter conditions with temperatures that were lower than seasonal averages and very limited rainfall. Although spring was mild, clear sunny skies prompted early bud break and encouraged vine development. Suddenly during the month of April temperatures dropped leading to a frost event that impacted the buds. This caused lower yields but did not affect the quality of the fruit. May brought light rain showers and the following months were hot and dry with warm summer breezes. These climatic conditions, together with optimal temperature swings between day and night in September, brought perfectly healthy berries with excellent phenolic ripeness to the cellar. Sangiovese berries for Vigneto Santa Pia were harvested the first week of October.

Marchesi
ANTINORI
26 GENERAZIONI

Vinification

Grapes were brought to the cellar and immediately destemmed and gently crushed. The must was transferred to stainless steel tanks where alcoholic fermentation occurred at a controlled temperature of 26-28 °C (80-82 °F), a method that preserves Sangiovese's typical aromas. Maceration on the skins lasted for 20 days using delicate mechanical techniques to extract soft supple tannins. Once malolactic fermentation was complete, the wine was transferred to 500 liter tonneaux for barrel aging that lasted for approximately 12 months. The wine was then aged in bottles for an additional 20 months before being released for sale.

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

Vigneto Santa Pia 2018 is ruby red in color. The nose opens with notes of ripe red fruit and black pepper and is accompanied by sweet sensations of vanilla. Refined, elegant and well-balanced on the palate, Vigneto Santa Pia's tannins are supple and are sustained by exceptional freshness. Aromas of ripe fruit and vanilla echo on the finish.