Marchesi
ANTINORI
26 GENERAZIONI



Vigneto Santa Pia 2019

Classification
Vino Nobile Di Montepulciano DOCG

Vintage
2019

Climate
The season started out with dry winter weather and temperatures that were lower than seasonal averages. A cool spring followed with repeated rain showers especially during the month of April, causing a delay in vine growth and development. The summer months ushered in higher-than-average temperatures enabling the vines to make up for the initial delay and prompted an optimal ripening phase bringing perfectly healthy fruit to the cellar with berries that were slightly smaller in size. Sangiovese berries for Vigneto Santa Pia were harvested on October 5th.

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Vinification

Grapes were brought to the cellar, 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), to preserve 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 the bottle for at least one year 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

Vigneto Santa Pia 2019 is ruby red. The nose offers notes of red fruit, spices, and balsamic hints of elderflowers, together with sweet notes of vanilla. The palate is rich and mouth filling with close-knit tannins sustained by excellent freshness that accompany a persistent finish. The aftertaste echoes aromas on the nose, especially vanilla, and hints of citrus fruit.