



Vigneto Santa Pia 2022

Classification

Vino Nobile Di Montepulciano DOCG

Vintage

2022

Climate

Winter and spring were mild and characterized by dry conditions, allowing sowing operations and green manure practices to be carried out regularly. Budbreak took place during the last week of April, slightly later than usual. Summer continued with hot, dry weather and daytime temperatures that were above average; these conditions favored a reduction in vine vigor and naturally limited yields. The month of August and the beginning of September saw several providential rain showers that lowered daytime temperatures, providing relief for the vines and allowing the grapes to complete phenolic ripening without compromising their health. Sangiovese grapes for Vigneto Santa Pia were harvested on September 19th, slightly earlier than usual, with berries that were healthy, intact, and perfectly ripe.



Vinification

Grapes were brought to the cellar, destemmed and gently crushed. The must was transferred to stainless steel tanks where alcoholic fermentation took place at a controlled temperature of 28 °C (82 °F). Maceration on the skins lasted several days after alcoholic fermentation and was managed with delicate mechanical techniques aimed at extracting the sweetest tannins. Once malolactic fermentation was complete, the wine was transferred to 500-liter tonneaux for barrel aging that lasted for approximately 12 months. Vigneto Santa Pia 2022 was bottled in spring 2024. The wine then aged in the bottle for at least one year before being released.

Historical Data

The La Braccese 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 2022 is ruby red in color. On the nose, it impresses with intense notes of blood oranges, loquats and small red fruit, alternating with pleasant, delicate spicy sensations of cloves and sweet nuances of vanilla. Entry on the palate is enveloping and unfolds into a vibrant, savory sip defined by velvety tannins. The finish is long and persistent, distinguished by notes of red fruit and cocoa.