Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

Autumn saw mild temperatures with scarce precipitation followed by winter 2016 that started out with warm dry weather. These climatic conditions persisted until the end of March and determined bud break 10-15 days earlier than average. Temperatures cooled off at the end of April slowing down shoot growth, partially counterbalancing premature growth. The first half of summer was rainy accompanied by cool temperatures. Halfway through July, a hailstorm struck the area causing some damage to vineyards facing southwest. However, berries were still at an early stage of development and damaged grapes were promptly removed from the vines therefore we were able to harvest perfectly healthy grapes although quantities were slightly lower. The month of August brought beautiful weather and excellent temperature fluctuations between day and night; conditions that allowed a normal, gradual ripening phase and optimal development of phenolic and aromatic compounds. Harvesting of Sangiovese began at the end of September.

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 and upon completion of the process, the wine was transferred to 500 liter tonneaux for malolactic fermentation and 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.

Marchesi
ANTINORI
26 GENERAZIONI

Tasting Notes

Santa Pia 2016 is an intense ruby red color. The nose is dominated by fragrant notes of violets, typical of Sangiovese, nicely balanced with spicy hints of vanilla. The palate is fresh, savory and vibrant with silky tannins. Its finish is lengthy, ample with a notable aftertaste of vanilla.

Awards

Wine Advocate 93/100 USA **Galloni** 93/100 USA