Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2015 vintage was characterized by a mild winter with frequent rainfall. Starting in late April, the dry weather and temperatures above seasonal averages led to an early growth and development of the various phases of the vine cycle. A few rainstorms during the first two weeks of August assisted in an excellent start to the ripening process, which took place in a gradual but constant way. The Sangiovese of the Vigneto Santa Pia vineyard was picked by hand in mid-October. The weather of the 2015 vintage gave the wine great balance, bringing out, and heightening, the varietal character of Sangiovese in this part of Tuscany.

Vinification

Upon arriving in the cellars, the grapes were destemmed and pressed in a soft and delicate manner. The must then went into stainless steel tanks where it fermented at a temperature kept constantly under control in order to preserve the typical Sangiovese aromas. The period of skin contact during the fermentation lasted 20 days, after which the wine went into 130 gallon (500 liter) puncheons where it was put through a complete malolactic fermentation and then aged for twelve months. The wine reposed for 20 months in bottle before commercial release.

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.

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Tasting Notes

The 2015 Santa Pia shows an intense ruby red color. The nose is dominated by fragrant notes of ripe cherries and red berry fruit, which well balance the hints of vanilla and spices which are accompanied by a highly pleasurable crispness. The palate is savory, ample and enveloping, and endowed with silky and vibrant tannins and a long and persistent finish and aftertaste.

Awards

Jack Suckling 94/100 USA **Galloni** 94/100 USA **Wine Advocate** 92/100 USA