



Achelo 2023

Classification

DOC

Vintage

2023

Climate

The 2023 winter months brought mild temperatures and repeated rain showers that guaranteed generous groundwater reservoirs in vineyard soils. Budbreak began at the beginning of April when the weather was cool and rainy. Temperatures rose significantly during the month of June. Occasional rainfall and excellent temperature swings between day and night during the month of August ensured an optimal start to the ripening phase. The grape harvest for Achelo began on September 15th. At harvest time, the fruit was perfectly healthy, exceptionally aromatic with great balance.



Vinification

Grapes were destemmed and gently crushed. The must was transferred into stainless steel tanks. Fermentation took place at temperatures that did not exceed 25 °C (77 °F) over a period of approximately 10 days. 70% of the wine was then transferred into second-fill and third-fill French oak barrels where malolactic fermentation took place and the remaining 30% went into stainless steel vats. Achelo was bottled starting September 26th, 2024.

Historical Data

The La Braccasca estate, whose overall surface extension is over 1250 acres (508 hectares), consists of two different vineyard blocks. The historical nucleus of the property, 255 acres (103 hectares) under vine, is located in the township of Montepulciano, while the other block, with approximately 590 acres (237 hectares) of vineyards, is situated at the foot of the hills which surround the town of Cortona.

Tasting Notes

Achelo 2023 is ruby red with violet hues. On the nose, intense notes of violets, blackberries and plums accompany pleasantly spicy and piquant notes. The bouquet is completed by notes of vanilla and black pepper. The palate is fresh, supple and velvety with silky tannins and hints of black cherries, licorice and blackberries. Outstanding aftertaste defined by notes of ripe fruit, spices and vanilla.