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Climate

The 2014 vintage was characterized by above average temperatures and frequent rainfall. This particular climate lasted until the spring and led to an anticipated development of all the phases of the vine cycle. July and August rainfall slightly slowed the ripening process without, however, compromising the health of the crop. The wines, consequently, were less powerful and alcoholic than usual but with a good acidity and much freshness.

Vinification

The Syrah to be used for Achelo was picked around mid-September. After destemming and pressing, the must was given a cold two day maceration on its skins in order to fully bring out the fruity personality of the wine. The fermentation was carried out at temperatures held to a maximum of 82° Fahrenheit (28° centigrade) and lasted ten days. Some 70% of the wine was aged in one and two year old oak barrels, where it went through a complete malolactic fermentation, and the remaining part was aged in stainless steel tanks. The wine was finally bottled in January 2016.

Historical Data

The La Braccessa 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

A brilliant purple in color, the 2014 Achelo presents aromatic notes of white fruit which fuse with hints of plums. On the palate the wine is sweet and savory, and the notes of fresh fruit first perceived on the nose return together with notes of liquorices. The finish is long and vibrant with supple tannins which accompany the entire flavor flow across the palate.

Awards

Wine Spectator 92/100 USA