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Climate

The 2015 vintage was characterized by a mild winter with normal precipitation and by a warm spring without, however, peak temperatures. This led to a homogeneous bud burst and a perfect development of vine vegetation. A hot and dry summer assisted the vines in a proper growth of the grape bunches and in a regular process of ripening as well. The picking of the Syrah crop began during the second week of September.

Vinification

After destemming and pressing, the must was given a cold maceration on the grape skins for several days in order to fully bring out the fruity characteristics of the variety. The fermentation was carried out at temperatures held to a maximum of 82° Fahrenheit (28° centigrade) and lasted approximately ten days. Seventy percent of the wine then went into French oak barrels used once or twice previously, where it went through a complete malolactic fermentation, while 30% of the wine was aged in stainless steel tanks. After aging, the wine was bottled in January of 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

An intense purplish ruby in color, the wine offers spicy aromas of pepper along with notes of white fruit. The palate is sweet and elegant with soft tannins which are well integrated with the fruity and spicy flavors first felt on the nose. The wine shows a long and fragrant finish with elegant hints of liquorices and black pepper.

Awards

James Suckling 92/100 USA **Wine Spectator** 90/100 USA