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Climate

The 2020 growing season started with mild winter weather and very limited rainfall. A relatively dry spring with normal temperatures allowed vegetative growth to begin in favorable conditions. Bud break began the first week in April, consistent with seasonal averages, while flowering took place at the very end of May under generous sun and hot temperatures. Summer brought hot daytime weather, especially during the months of July and August, that caused lower yields but did not adversely affect the quality of the fruit. At harvest time, the grapes were perfectly healthy with good phenolic maturity also thanks to light rainfall halfway through September. Harvesting activities for Achelo began during the last half of September.

Vinification

Grapes were destemmed and gently crushed. The must was transferred into stainless steel tanks where pre-fermentation cold maceration was carried out to enhance fruity notes. 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 barriques, where malolactic fermentation took place. The remaining 30% was transferred into stainless steel vats.

Historical Data

The La Braccesca 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 2020 is an intense ruby-purple color. On the nose, aromas of red and black fruit merge with floral sensations of violets, delicate spicy hints of pepper and vanilla. Its palate is sweet and pleasant with silky tannins. A lengthy finish and pleasant aftertaste highlight fruity notes of currants, plum jam, licorice, and delicate hints of vanilla.