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Climate

The vintage was characterized by very scarce rainfall in spring and early summer, leading to the formation of very small grape berries and, as a result, a high ratio of skins to juice. The vines began to absorb a bit of water after mid-August rains, and the berries began to grow in size, even though they suffered in addition a slight dilution in the sugar content accumulated up to that point. Sugars began to rise again in the following weeks thanks to mild and sunny weather during the ripening period without, however, reaching the elevated levels which are more common in hot vintages such as 2012. These two phenomenon led to wines rich in substance and structure but very balanced as well, without excessive levels of alcohol.

Vinification

Thanks to the August rains, the grapes which were harvested were not excessively high in sugars and were quite balanced in terms of acidity and aroma. The period of skin contact during fermentation lasted fifteen days, and the wine subsequently went into large oak casks, where it was put through through a complete malolactic fermentation and began an aging period of over twelve months. The wine was bottled during the spring of 2014 and then aged for a further twelve month period.

Historical Data

La Braccessa extends over a total surface area of 1270 acres (508 hectares) once the property by the Bracci counts, who gave both their name and their coat of arms – an armoured arm holding an upright sword - to the estate. The total vineyard surface amounts to 850 acres (340 hectares) and is divided into two different blocks. The first, with 592 acres (237 hectares) of vineyards, is located on the boundary line between the two townships of Montepulciano and neighboring Cortona. The other block, 355 total acres of which 257 (104 hectares) are planted to vines, extends all the way to the city of Montepulciano itself and takes in three historic sub-zones for the production of outstanding red wine: Cervignano, Santa Pia, and Gracciano. The first vintage of the La Braccessa Vino Nobile di Montepulciano DOCG was produced in 1990.



Tasting Notes

A brilliant ruby red in color, the 2012 La Braccescoa Vino Nobile di Montepulciano, together with its spicy notes, shows aromas of berry fruit, in particular blackberries and blackcurrants. Full and supple on the palate with flavors of blackberries and red berry fruit along with tobacco and spice, its tonic acidity and its firm tannins make it a savory and mineral wine.

Awards

James Suckling 92/100 **USA Wine Advocate** 90/100 **USA Wine Enthusiast** 90/100 **USA Wine Spectator** 91/100 **USA**