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Climate

The 2018 growing season was dominated by cool temperatures and frequent rain showers until the onset of summer, which brought higher-than-average temperatures and dry conditions. Optimal temperature fluctuations between day/night allowed the grapes to gradually progress to perfect ripeness. Merlot was harvested starting September 19th while Sangiovese was picked during the first week of October. The 2018 vintage will be remembered in Montepulciano and the surrounding area, as a vintage that produced elegant, refined wines that tend to be less powerful yet show excellent balance.

Vinification

Each grape variety was harvested separately, destemmed and delicately crushed. The must was transferred into stainless steel vats where alcoholic fermentation took place at a controlled temperature of 28 °C (82 °F) to preserve the fruit's aromatic profile. Maceration on the skins lasted for a period of 10 days and closely monitored cap management techniques focused on enhancing structure and extracting only the sweetest tannins. The resulting wine was transferred into large format barrels where malolactic fermentation took place and, starting from the following spring season, began aging for approximately 12 months. The wine was bottled in spring 2020 and was aged for one additional year in the bottle.

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: Cervognano, Santa Pia, and Gracciano. The first vintage of the La Braccessa Vino Nobile di Montepulciano DOCG was produced in 1990.



Tasting Notes

The wine is ruby red in color. The nose offers pleasant fruity notes, sensations of raspberries and plums that merge with sweet aromas similar to vanilla. The palate is well balanced, soft, defined by ripe silky tannins. A lengthy and persistent finish.