



Mezzo Braccio 2021

Classification

Toscana IGT

Vintage

2021

Climate

The 2020 growing season was the coolest on record in the past five years on Tenuta Monteloro. Spring was characterized by well distributed rainfall in April and May and temperatures that were lower than seasonal averages of the past several years. Several summer storms helped mitigate conditions and registered the lowest average temperature since 2015 during the month of July. These climatic conditions encouraged normal vine growth and berry development and prevented water stress during the summer months in the Fonti vineyard, where Riesling berries for Mezzo Braccio are grown. The month of August was hot while September brought cooler temperatures and scattered rain showers at the very end of the month. These conditions ensured significant temperature swings between day and night allowing Riesling berries to gradually ripen up until harvest time. Grapes were hand harvested the last week of September in those vineyard parcels where vine growth was vigorous preserving acidity and mineral characteristics and was completed in the first half of October in areas located at a higher altitude with riper fruit with greater aromatic concentration.



Vinification

Grapes were destemmed and gently pressed to extract the juice as delicately as possible. Alcoholic fermentation was performed separately for each individual vineyard block in stainless steel vats at temperatures that did not exceed 16 °C (60.8 °F). The wine was then left to age on the lees and was kept at a controlled temperature of 10 °C (50 °F) up until bottling that took place mid-June 2021. Mezzo Braccio aged in the bottle for an additional period of 18 months.

Historical Data

The Monteloro estate is situated at the foothills of the Apennine chain at the gates of the city of Florence at an average altitude of 1650 feet (500 meters). It extends over close to 1500 acres (450 hectares), more than 230 of which are planted to vineyards. It is a unique area for the cultivation of Riesling, distinguished as it is by a cool climate during the entire year and mineral-rich soils. It is, in Tuscany, an ideal *terroir* for the cultivation of aromatic white grape varieties. Monteloro, in the past, was an area once inhabited by aristocratic Florentine families such as those of Beatrice Portinari and Dante Alighieri who passed hot summer months here in their manoir houses. It has been recounted, in fact, that this landscape of woods and narrow white country lanes was the inspiration of Dante's voyage in the "Divine Comedy". Homage to this tale is rendered in the creature of fantasy, the body of a triton intertwined with the wings of a dragon which form the "M" of the Monteloro estate's name. The Mezzo Braccio ("half an arm") name derives from a centuries-old Florentine unit of measurement once used in rural areas for the small parcels of land divided from the better known Braccio Fiorentino ("Florentine arm"). The wine has been produced ever since the 2007 vintage.

Tasting Notes

Mezzo Braccio 2020 is straw yellow in color. The nose presents a rich aromatic palette: white pulp fruit especially peaches and apricots and notes of candied fruit blend with fresh impressions of lime, orange blossoms and ginger. The bouquet is completed by sweet notes of pastries, honey, and hints of petrol, typical of this grape variety. The palate has excellent structure sustained by pleasant freshness and minerality.