



no image

Climate

The 2012 vintage was marked by a winter season which was rather cold and – unusually - with some snowfall as well. Spring began with dry and cool weather, delaying by a few days bud burst; the successive phases of vine growth and development were regular thanks to a hot and dry summer. Rainfall in early September assisted in balancing the vines and aided them to proceed towards a proper ripening of the crop. The harvesting of the various parcels of Riesling took place in late September and early October.

Vinificazione

Picking was carried out by hand, and the grapes were given a soft pressing to extract the juice with the maximum delicacy. Fermentation took place in stainless steel tanks at temperatures held to a maximum of 61° Fahrenheit (16° centigrade). The finished wine was maintained at a temperature of 60° Fahrenheit (10° centigrade) up until bottling, after which the wine was given an additional period of bottle aging before release.

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

A light straw yellow with golden highlights in color, the wine shows elegant and focused aromas with a good complexity and featuring apricots and acacia honey along with, in the background, hints of herbs and oregano. The palate is marked by ripe and sweet fruit sustained by a vibrant and savory acidity. The finish and aftertaste are characterized by the petroleum notes which will increase in intensity as the wine ages.