TINDAL
WINE MERCHANTS

Vino Nobile di Montepulciano DOCG, La Braccesca, Marchesi Antinori

Montepulciano, Italy



Product code	AI4023RC
Grapes	Prugnolo Gentile, Merlot
Country	ITALY
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	La Braccesca
Vintage	2023

Vegetarian

LA BRACCESCA

Producer

Sitting on 508 hectares of which 340 are planted to vines, the wines of La Braccesca represent very different styles within the Antinori portfolio. Owned by Antinori since 1990, this estate strives to promote the individuality and high quality of the wines it produces. Seperated into two distinct blocks, the estate's vineyards represent both Cortona and special parcels from Montepulciano – Cervognano, Santa Pia and Gracciano. The Syrah in Cortona is grown on specific clay soils, lending weight and concentration to the wines from here. In the winery sympathetic use of French, Hungarian and American oak add to the complexity of these wines.

Tasting Notes

Ruby red in colour, Vino Nobile shows red fruit and spices on its nose along with aromas of sweet tobacco which fuse with notes of cherries and black currants. The mineral sensations of the wine, together with very well balanced tannins, accompany the entire flow over the palate, all the way through to the long and tasty finish and aftertaste.

Viticulture

The La Braccesca farm, which extends over an overall surface area of 420 hectares (1050 acres), is composed of two separate blocks. The historic nucleus of the property is located in Montepulciano and consists of 103 hectares (some 255 acres) of vineyard

Winemaking

The warm days of summer, accompanied as they were by cool evenings and nights, led to a perfect ripening of the grape bunches and, at the same time, the formation of fresh and fruity aromas. After picking, which took place in late September and early October, the grapes were destemmed and then pressed. The period of skin contact during

fermentation lasted fifteen days, and at the end of the fermentation the wine went into large oak casks where it was put through a complete malolactic fermentation. The total aging period in oak lasted approximately twelve months. The wine was then bottled and given an additional twelve months of bottle age before commercial release.

Awards

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