TINDAL
WINE MERCHANTS

Santa Pia, Nobile di Montepulciano Riserva, La Braccesca

Montepulciano, Italy



Product code	AI42ZZRC
Grapes	Sangiovese
Country	ITALY
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	La Braccesca
Vintage	2021

Vegetarian

LA BRACCESCA

Producer

A large estate of 508ha, acquired by the Antinori family in the 1990s, La Braccesca spans Montepulciano and Cortona. The two blocks with their associated grapes Syrah and Sangiovese display the diversity of these designations shaped by inland Tuscan climates.

Tasting Notes

"An intense ruby red in color, the wine presents aromas of leather and tobacco along with ripe red fruit and quinine. The palate is savory, full and ample with supple and silky tannins. The finish and aftertaste are long and persistent" The nose opens with notes of ripe red fruit and black pepper and is accompanied by sweet sensations of vanilla. Refined, elegantand well-balanced on the palate, Vigneto Santa Pia's tannins are supple and are sustained by exceptional freshness. Aromas of ripe fruit and vanilla echo on the finish.

Viticulture

The property extends over an area of 508 hectares (1255 acres) and the vineyards cover an area of 340 hectares (840 acres) divided into two blocks: the first is 366 hectares (904 acres) of which 237 (585 acres) are planted with vineyards and is located on the border between the cities of Montepulciano and Cortona. The other block is 142 hectares (350 acres) of which 103 (254 acres) are planted with vineyards, it extends all the way to Montepulciano encompassing three of the most famous parcels of land known for the production of great red wines: Cervognano, Santa Pia and Gracciano. Santa Pia is produced from a 15-hectare vineyard in an area called Santa Pia, located on the ridges just below the town of Montepulciano. This particular area has sandy loamy soils rich in rocky deposits known as "scheletro".

Winemaking

Grapes were brought to the cellar and immediately destemmed and gently crushed. The must was transferred to stainless steel tanks where alcoholic fermentation occurred at a controlled temperature of 26-28 ºC (80-82 ºF), a method that preserves Sangiovese's typical aromas. Maceration on the skins lasted for 20 days using delicate mechanical techniques to extract soft supple tannins. Once malolactic fermentation was complete, the wine was transferred to 500 liter tonneaux for barrel aging that lasted for approximately 12 months. The wine was then aged in bottles for an additional 20 months before being released for sale.