

Achelo Cortona, La Braccessa Montepulciano, Italy



Product code	AI46ZZRC
Grapes	Syrah
Country	ITALY
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	La Braccessa
Vintage	2023



Vegetarian



Producer

Sitting on 508 hectares of which 340 are planted to vines, the wines of La Braccessa 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. Separated 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

Achelo 2021 is an intense ruby-purple color. The nose offers aromas of ripe red fruit and spices especially black pepper and licorice accompanied by pleasant floral hints of violets. The palate is soft and supple, remarkably easy to drink, characterized by silky tannins and excellent freshness. The long and savory finish is defined by a flavorful aftertaste of plum jam and notes of vanilla.

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. The soil in this part of the estate is made up of a clay loam and the vineyards for Achelo are planted with Syrah.

Winemaking

Grapes were destemmed and gently crushed. The must was transferred into stainless steel tanks where prefermentation cold maceration was carried out to enhance fruity aromas. Fermentation took place at temperatures that did not exceed 25 °C (77 °F) over a period of approximately 10 days. 70% of the wine was then transferred into second-fill and third-fill French oak barriques, where malolactic fermentation took place. The remaining 30% was transferred into stainless steel vats.