

LA
BRACCESCA



ORIGIN

Cortona DOC

BLEND

100% Syrah

ALCOHOL

13% Vol.

TASTING NOTES

A brilliant purple color, the 2014 Achelo Syrah displays aromas of white fruit and plums. On the palate, the wine is sweet and savory, with additional hints of spice. The wine finishes with supple tannins and lingering notes of fresh fruit.

ACHELO SYRAH 2014 CORTONA DOC

CLIMATE

- The 2014 vintage was characterized by above average temperatures and frequent rainfall until spring.
- More rainfall in July and August slightly delayed the ripening process, but did not compromise the health of the crop.
- The wines have less power and alcohol than usual, but have good acidity and freshness.

VINIFICATION

- Grapes were picked in mid-September.
- The grapes were de-stemmed and soft-crushed before undergoing a cool maceration to extract the flavors and aromas. They continued to be macerated at temperatures up to 82 degrees Fahrenheit to maintain the fragrance and integrity of the fruit.
- After 10 days, 70% of the wine was placed into barrels where it underwent malolactic fermentation. The remainder was aged in stainless steel tanks.
- The wine was bottled in January 2016.

HISTORICAL

- The La Braccasca estate has 1,037 acres and is divided into two main blocks: The historical part of the estate, which is situated in the Montepulciano area, and a newer block situated at the foot of the hills around Cortona.
- The wine is named after Achelous, the Greek figure who gave us the cornucopia, or horn of plenty.