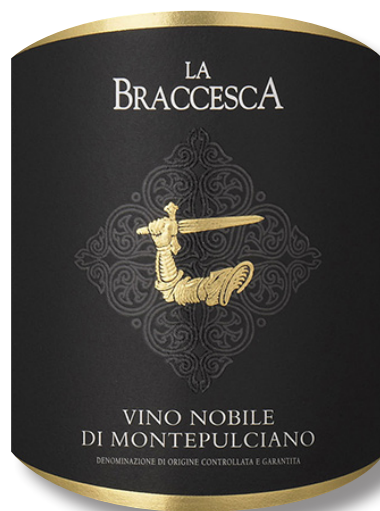


LA
BRACCESCA



LA BRACCESCA 2015

VINO NOBILE DI MONTEPULCIANO DOCG

CLIMATE

- Winter was mild in temperature and characterized by frequent rainfall, which created plentiful reserves of ground water.
- Spring had above-average temperatures that favored an early bud-break, ten days earlier than usual in both grapes varieties.
- The summer was warm and dry but without peak temperatures, which assisted the vines in a slow and gradual growth. This guaranteed an excellent start to the ripening process.
- The harvest began with the Merlot in early September and ended with the Sangiovese around mid-October.

HISTORY

- The La Braccasca estate has over 1,255 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 first vintage of Vino Nobile was 1990.

VINIFICATION

- After a careful selection process, the grapes were de-stemmed and given a soft pressing.
- The Sangiovese was fermented in stainless steel tanks to preserve the freshness of the fruit. After 10 days of contact with the skins, the wine was aged for 12 months in oak casks.
- The wine was bottled in the spring of 2016, and was aged for an additional 12 months before release.

ORIGIN

Vino Nobile di Montepulciano DOCG

BLEND

Prugnolo Gentile (Sangiovese), Merlot

ALCOHOL

13.5%

TASTING NOTES

An intense ruby red in color, the wine offers fruity aromas with violet and vanilla notes.

On the palate, the wine is ripe, supple and balanced with tannins supported by a vein of acidity that bring out flavors of blackberry and cherry. The wine is persistent and mineral on the finish and aftertaste.