



ALCOHOL: 13.5%

BLEND:

Sangiovese, Merlot

VINO NOBILE DI MONTEPULCIANO DOCG

## 2016 Vino Nobile di Montepulciano

### VINTAGE NOTES

- The winter was characterized by scarce rainfall and by mild temperatures, above normal seasonal averages. These conditions led to an early bud break, 10-15 days before normal.
- From April on, lower temperatures led to a slowing of vine growth. The summer was warm and dry, assisting in excellent development and a positive start to the ripening process.
- From the end of August through September, important temperature swings from daytime heat to evening and nighttime coolness helped guarantee excellent grape development.
- Picking began towards the end of September.

### HISTORY NOTES

- The La Braccasca estate has over 1,255 acres and is divided into two main blocks.
- The historical part of the estate is situated in the Montepulciano area, and a newer block is situated at the foot of the hills around Cortona.
- The first vintage of Vino Nobile was 1990.

### WINEMAKING NOTES

- After a careful selection process, the grapes were de-stemmed and given a soft pressing.
- The Sangiovese was fermented in stainless steel tanks. 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 aged for an additional 12 months before release.

### TASTING NOTES

An intense ruby red in color, the wine offers fruity aromas with violet and vanilla notes. On the palate, this red wine is ripe, supple and balanced with tannins supported by a vein of acidity that bring out flavors of dark red berry fruit. The wine is persistent and mineral with a lengthy finish.