



MERLOT



Origin: Toscana - Indicazione Geografica Tipica

Vintage: 1999

Grapes: 100% Merlot

Climate Vintage: The beginning of spring was characterized by some rainfalls and temperatures slightly higher than seasonal average, favoring budding a few days earlier than normal, for the various varieties. These conditions resulted in excellent flowering and the relative vegetal cycle. The rainfalls, during the first part of summer period, permitted a good vegetative balance of the vines also in the month of August, when there was a total ripening of all varieties. This excellent condition produced more grapes per vine than desired for our quality production level. For this reason, during August, the red grape varieties were carefully selected and thinned in order to eliminate the excessive production. During the first part of September the weather was particularly favorable and the grapes ripened perfectly.

Vinification: The Merlot grapes, coming from the estate of 'Fattoria La Braccesca', were harvested when they had reached a perfect state of maturation. After destemming and soft crushing, an extended maceration took place (about 20 days). During this period, the wine completed its alcoholic fermentation at a temperature not exceeding 30°C, and was then introduced into new barriques (Alliers & Tronçais) where its malolactic fermentation was completed. The wine remained for a period of 14 months in the barriques, during which time the wine was racked several times. At the end of the winter the wine was then bottled, where it remained for about one year prior to release. Alcohol : 13,5% Vol.

History: La Braccesca estate is situated in the area of Montepulciano DOCG and enjoys a very favourable exposure and microclimate. These factors have greatly contributed to the Merlot variety finding an ideal 'ambiente' - where its varietal characteristics are expressed at their full. The first vintage of Merlot to be produced was the 1996.

Taste: Very deep in colour with fruity, intense aromas (typical of the Merlot variety) with hints of vanilla. On the palate, rich with an excellent structure and a full, lingering finish.