



## VINO NOBILE DI MONTEPULCIANO DOCG



**Origin:** Vino Nobile di Montepulciano DOCG

**Vintage:** 2005

**Grapes:** 90% Prugnolo Gentile, 10% Merlot

**Climate Vintage:**

Due to a rainy autumn with low average temperatures and some snow, foliage regrowth was 12-15 days later than the previous year. On the other hand, the favourable weather in spring allowed the vines to develop well, about 10 days earlier than usual. The months of June, July and August were quite 'cool' with average temperatures of around 24°C and plenty of rain in August. This hindered the ripening process and the harvest but the grapes were nevertheless healthy, fully ripe and high in potential, in line with the standard of recent vintage years.

**Vinification:**

The Nobile di Montepulciano grapes grown in the Fattoria La Braccasca vineyards were harvested in late September in perfectly healthy condition. After destemming, the grapes were soft-crushed to guarantee reduced oxidation, thus enhancing the aromas. Following maceration with fermentation lasting 16 days, at a maximum temperature of 30°C, the wine obtained was racked into barrels of various sizes and a small part into barriques, where malolactic fermentation took place followed by an ageing period of 12 months. The Vino Nobile was then bottled and aged in the bottles for a further 12 months before release. Alcohol : 13.5% Vol.

**History:**

The La Braccasca estate, covers an overall surface area of 379 hectares in two separate parts: the old winery centre in the Montepulciano area, with 86 hectares of vineyards in the best Nobile di Montepulciano subzones; and 151 hectares at the foot of the hills surrounding Cortona. The first vintage of Vino Nobile La Braccasca was 1990.

**Taste:**

The wine is bright ruby red with vibrant aromas of vanilla and ripe fruit. A generous and vibrant flavour with nice mineral hints typical of the zone and the vintage year. Soft, balanced tannins demonstrate the perfect ripeness of the grapes.