## Casa Brancaia

# Chianti Classico Organic 2022



 SIZE
 75cl

 VINTAGE
 2022

**ABV** 14.5%

GRAPE VARIETIES Sangiovese (100%)

**CLOSURE** Diam

**SKU CODE** 92986112

**EXPRESSION** Red, Medium-Bodied

and Elegant

country Italy

REGION Tuscany
ALLERGENS Sulphur

**SUITABLE FOR** Vegans, Vegetarians

CLOSURE Diam
PH 3.32

TOTAL ACIDITY 5.2g/l Tartaric

RESIDUAL SUGAR 0.5g/l

**SKU** 92986112



**RED STILL WINE** 







**ORGANIC** 



#### **TASTING NOTE**

This is the Brancaia estate's second wine, a concentrated, rich, persistent and refined Chianti Classico based on Sangiovese. The grape is interpreted in a more modern way in the production of this wine.

#### **VITICULTURE**

Sourced from the south facing Brancaia vineyards at an altitude of 230 m and the similarly exposed Poppi vineyard at an altitude of 400 metres above sea level.

### **VINIFICATION**

The must was fermented at 28-30° C and the maceration period was 10-13 days. This wine matures for 12 months in 2/3 stainless steel tanks and 1/3 concrete.

#### **FOOD MATCHING**

Salami, cheese, pasta, poultry and grilled meat.