

Casa Brancaia

Il Bianco 2023



TASTING NOTE

Delicious aromas of pink grapefruit, pineapple and honey. In the mouth, it offers both juicy freshness and gorgeously satisfying richness. It is a classic fine Italian white, offering warm-weather refreshment, as well as the depth and texture to make it an ideal partner for food, and which makes you keep coming back for another sip.

VINIFICATION

Fermented at 16°C in temperature-controlled stainless steel tanks, and then matured for 5 months on the lees to add body and flavour. The wine is prevented from undergoing malolactic conversion, to preserve freshness. Matured in 1/3 in barriques and 2/3 in stainless steel tank.

FOOD MATCHING

Perfect to sip during happy hour but it is also a nice match for a light meals such as salads, crustaceans, seafood and poultry.

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (90%), Viognier (10%)
CLOSURE	Synthetic Cork
SKU CODE	G0736123
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Synthetic Cork
PH	3.12
TOTAL ACIDITY	6.3g/l Tartaric
RESIDUAL SUGAR	1.5g/l
SKU	G0736123