

Casa Brancaia

Il Blu 2020



TASTING NOTE

Delectable modern Chianti, aromatic and savoury, full of spice and Morello cherry held in place by fine, firm tannins.

VITICULTURE

The Brancaia vineyard is located at an altitude of 230m with exposure to the south. The Poppi vineyard is at an altitude of 400 m, exposure to the south. Free-standing spur training system. Density of 3,600 - 5.700 vines per hectare. Hand-picked harvest.

VINIFICATION

The temperature at fermentation is 28°C and must contact is for up to 18 days. Maturing is in two thirds new and one third used barriques for 18-20 months plus 24 months in the bottle before release.

FOOD MATCHING

Dishes with strong flavour, dark meat such as beef or lamb. Game – fried or stewed – dark wild fowl.

SIZE	75cl
VINTAGE	2020
ABV	14.5%
GRAPE VARIETIES	Merlot (70%), Sangiovese (25%), Cabernet Sauvignon (5%)
CLOSURE	Natural Cork
SKU CODE	29516120
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.42
TOTAL ACIDITY	5.6g/l Tartaric
RESIDUAL SUGAR	0.5g/l
SKU	29516120