

2023 Brancaia Tre Organic IGT Rosso di Toscana, Brancaia



Country: Italy

Region: Tuscany

Sub-Region: Chianti

Grapes: Grape Sangiovese 70 ; Grape Merlot 15 ; Grape Cabernet Sauvignon 15

Tasting Note:

A truly polished, classy red. Offering complex aromas of leather and blackberries, tea and raspberries. Full-bodied and extremely well integrated tannins. A very memorable long and caressing finish.

Winemaking:

As a rule, fermentation takes 18 days. Conical steel tanks are used for fermentation, this form enlarges the space of contact between grapes and must while reducing must-air contact. The method of pumping of the must has been replaced by a modern pestle. The fermentation temperature is 28°C, which is kept constant and after the free run juice is drawn off, the remainder is gently pressed pneumatically. The wine is then matured in 2/3 tonneaux of 500l and 1/3 concrete tanks for 12 months, plus 2 months in the bottle before release.

Vineyard :

The grapes are carefully selected from the three estates Brancaia (Castellina), Poppi (Radda) and Poggio al Sasso (Maremma). The harvest takes place from September till October and is exclusively by hand.

Food matching:

Perfect with pastas, white roast or sautéed red meat, grilled poultry and medium bodied, soft cheese.

Awards:

'This has red cherries and vanilla pods on the nose, while the palate has good length with well-balanced fruit and peppery acidity,' said Ieva Markaityte of Portuguese Concepts. Silver Medal, Sommelier Wine Awards 2019

Code 36446123	Practice Yes
Product STILL	Acidity 5.37 g/L
Style Red, Medium-Bodied and Elegant	Residual Sugar 2.6 g/L
pH Level 3.34	Organic Certified Organic
ABV 14.00 %	Biodynamic No
Closure Synthetic Cork	Egg / Milk No
Bottle Size 75cl	



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