



Brancaia TRE 2010

Brancaia TRE is a blend of 80% Sangiovese and 20% Merlot and Cabernet Sauvignon. The basis for this wine, are the grapes from our three estates: Brancaia (Castellina), Poppi (Radda) and Brancaia in Maremma (Grosseto). The wine ages 12 months in French tonneaux.

Blend: 80% Sangiovese, 20% Merlot und Cabernet Sauvignon

Alcohol: 13,5 vol%

Harvest: 4.9. - 6.10.2010 Maremma
6.9. - 4.10.2010 Chianti Classico

Temperature of fermentation: 30 - 32° C

Must contact: 18 days

Maturing: 1/2 in new tonneaux (500 l), 1/2 in used tonneaux (500 l)

Time of maturing: 12 months in tonneaux at least 2 months in the bottle

Bottling: March 2012

Formats: 0.75L, 1.5L

First year of production: 2000

Perfect with: Various pasta dishes, roasted and sautéed white meat, white poultry, fried and grilled fish.

Awards: 89/100 Robert Parker The Wine Advocate