



## BRANCAIA

### IL BLU, IGT Rosso Toscana 2006

Brancaia **IL BLU**, IGT Rosso Toscana – the top-product from Brancaia. This IGT (Supertuscan) wants to prove what it is possible today at Brancaia in terms of elegance, complexity and intensity. For many wine lovers all over the world this wine is already a classic – perhaps also because through all vintages it shows a strong own identity, reflecting the character and level of our vineyards in the Chianti Classico.

<b>Blend:</b>	50% Sangiovese 45% Merlot 5% Cabernet Sauvignon
<b>Alcohol:</b>	14.5 % by vol.
<b>Harvest:</b>	6 <sup>th</sup> September to 4 <sup>th</sup> October 2006
<b>Temperature of fermentation:</b>	30-32° C
<b>Must Contact:</b>	20 days
<b>Maturing:</b>	2/3 in new barriques, 1/3 in used barriques
<b>Time of maturing:</b>	20 months, plus min. 4 months' bottle refinement
<b>Bottling:</b>	June 2008
<b>Pair With:</b>	As a rule, food with pronounced taste, dark meat such as beef or lamb, roast or braised game.