



BRANCAIA

IL BLU, IGT Rosso Toscana 2007

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.

Blend:	50% Sangiovese 45% Merlot 5% Cabernet Sauvignon
Alcohol:	14.5 % by vol.
Harvest:	6 th September to 4 th October 2007
Temperature of fermentation:	30-32° C
Must Contact:	20 days
Maturing:	2/3 in new barriques, 1/3 in used barriques
Time of maturing:	20 months, plus min. 4 months' bottle refinement
Bottling:	June 2009
Pair With:	As a rule, food with pronounced taste, dark meat such as beef or lamb, roast or braised game.

www.brancaia.com

IMPORTED BY THE HESS COLLECTION | 4411 REDWOOD ROAD | NAPA, CA 94558
P: 707.255.1144 F: 707.253.1682 | WWW.HESSCOLLECTION.COM