



BRANCAIA ILATRAIA, IGT ROSSO MAREMMA TOSCANA 2005

ILATRAIA is the first wine from our new estate in the Maremma: Brancaia in Maremma. Only 62 miles from Brancaia (Chianti Classico) we find a completely different climate – winters are milder and summers are much hotter and very dry. This allows us to produce a wine with distinct varietal character with the same high quality standards. ILATRAIA is an intense, elegant and terroir-typical blend of Cabernet Sauvignon, Sangiovese and Petit Verdot. It ages for 18 months in barriques. The name ILATRAIA has been the name of a hill on our estate for centuries – today it is a Petit Verdot vineyard.

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| Blend: | 60% Cabernet Sauvignon 30% Sangiovese 10% Petit Verdot |
| Alcohol: | 14% by vol. |
| Harvest: | August 29 th – September 27 th , 2005 |
| Temperature of Fermentation: | 86 – 90° F |
| Must contact: | 18 days |
| Maturing: | ½ new Barriques, ½ used Barriques |
| Time of Maturing: | 16 – 18 months in Barriques and 4 months of bottle refinement. |
| First year of Production: | 2002 |
| Great to Pair with: | Concentrated flavors of currant, herb and blackberry pair well with meat and game, and roasted or braised poultry such as chicken or duck. |