



ILATRAIA, IGT Rosso Maremma Toscana 2007

ILATRAIA, IGT Rosso Maremma Toscana is the first wine from our new estate in the Maremma: Brancaia in Maremma. Only 100km away from Brancaia (Chianti Classico) we find a completely different climate – winter is much milder and summer is a lot hotter and very dry. This allows us to vinify a wine of new and independent character within the same high quality standards. ILATRAIA, an intensive, elegant and terroir-typical wine, is a blend of 60% Cabernet Sauvignon, 30% Sangiovese and 10% Petit Verdot. It ages for 18 months in barriques. The name ILATRAIA has been the name of one of the hills in our estate since centuries – today the vineyard for Petit Verdot.

Blend:	60 % Cabernet Sauvignon 30 % Sangiovese 10 % Petit Verdot
Alcohol:	14 % by vol.
Harvest:	24th August – 18th September 2007
Temperature of fermentation:	30 – 32 °C
Must contact:	18 days
Maturing:	½ in new barriques, ½ in used barriques
Time of maturing:	18 months and another min. 4 months of bottle refinement
Bottling:	May 2009
First year of production:	2002
Great to drink with:	Food with well balanced and intense flavours, meat and game – roasted or braised, poultry like pigeon or pheasant.