



Brancaia Chianti Classico DOCG 2007

Brancaia CHIANTI CLASSICO from the best Sangiovese grapes of our estates Poppi and Brancaia wants to fully exploit the potential of this grape variety and thereby provide the wine lover with an outstanding wine from this pretentious and terroir typical vine. We want to set a benchmark and therefore avoid additional terms like "Castello" or "Riserva".

Blend:	Sangiovese (plus only a little Merlot)
Alcohol:	13.5 % by vol.
Harvest:	31 st August - 21 st September 2007
Temperature of fermentation:	30 - 32°C
Must contact:	20 days
Maturing:	1/2 in new barriques 1/2 in used barriques
Duration of maturing:	16 months in barriques, followed by 6 months' bottle refinement
Bottling:	April 2009
First year of production:	1982
Perfect with:	Grilled meat, roast or braised beef or veal, stewed dishes, grilled fish, pasta dishes with tasty sauces