

BRANCAIA



A first look at Tuscany's 2007 vintage

Antonio Galloni - May 2010

BRANCAIA	2007	TRE	RADDA IN CHIANTI	90
BRANCAIA	2007	ILATRAIA	GROSSETO	92
BRANCAIA	2007	IL BLU	RADDA IN CHIANTI	94
BRANCAIA	2007	CHIANTI CLASSICO	RADDA IN CHIANTI	90

This is the most consistent lineup across the board I can remember tasting from Brancaia in a number of years, perhaps ever. All three of these wines are highly recommended. The **2007 Brancaia Tre** is absolutely beautiful in this vintage. Soft, supple tannins frame expressive dark fruit, flowers, grilled herbs and spices. The wine blossoms in the glass, showing wonderful freshness and clarity to match the richness of the fruit. Floral notes add a sense of lift on the long, round finish. The 2007 Tre is one of the standouts of the vintage in its price range. As the name implies, Tre is a blend of three varieties; Sangiovese, Merlot and Cabernet Sauvignon. Anticipated maturity: 2010-2017.



The **2007 Ilatraia** is awesome. Black cherries, violets, minerals, mocha, spices and French oak are some of the nuances that flow from this round, enveloping wine. Today, the 2007 Ilatraia is quite intense, dark and brooding. While the richness of the fruit makes the wine delicious today, it will be even better in a few years. Ilatraia is Cabernet Sauvignon, Sangiovese and Petit Verdot from vineyards in Maremma that spent 18 months in French oak. The warmth and sheer volume of Maremma comes through in spades in this vintage, which is among the finest I have tasted of this relatively young bottling. Anticipated maturity: 2017-2027.

The estate's **2007 Il Blu** is a dark sweeping Tuscan red graced with exquisite dark black cherries, new leather, licorice, spices and minerals. The 2007 comes across as one of the more open vintages of Il Blu in recent memory. Some of the structure of the superb 2006 is missing, but the 2007 more than compensates with its seductive fruit and opulent, polished finish. Il Blu is Sangiovese and Merlot with a dash of Cabernet Sauvignon that spent 20 months in French oak. Anticipated maturity: 2015-2025.



Wine Advocate

Antonio Galloni - August 2009

The 2007 Chianti Classico is a fat, opulent Chianti loaded with perfumed, juicy fruit. The wine blossoms on the palate with tons of generosity and an undeniably appealing, sexy personality. The French oak is just a touch dominant at this stage, but another year or so in bottle should help the wine come together nicely. Alternatively, opening the bottle an hour or so in advance will help as well. Anticipated maturity: 2010-2017.



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