



BRANCAIA TRE, IGT ROSSO DI TOSCANA 2006

BRANCAIA TRE signifies the three grape varieties that comprise this blend—Sangiovese, Merlot and Cabernet Sauvignon. Grapes are carefully selected from our three estates—Brancaia, Poppi and our estate in Maremma—which yield an elegant and well structured wine ready for immediate enjoyment.

Blend:	80 % Sangiovese 10% Merlot 10% Cabernet Sauvignon
Alcohol:	13.5 % by vol.
Harvest:	August 28 – September 28, 2006 (Maremma) September 6 – October 4, 2006 (Chianti Classico)
Temperature of Fermentation:	86°F – 89.6°F
Must contact:	18 days
Maturing:	1/2 new Tonneaux, 1/2 used Tonneaux
Maturing:	12 months in Tonneaux and 2 months of bottle refinement
First Year of Production:	2000
Great to Pair with:	Pasta, roast or boiled white meat, poultry, roast or grilled fish.