



BRANCAIA
TRE, IGT ROSSO DI TOSCANA 2007

Brancaia **TRE** is a wine full of character giving drinking pleasure at the moment of release. The carefully selected grapes are from our three estates Brancaia, Poppi and our estate in the Maremma: Brancaia in Maremma. The blend of Sangiovese (80%), Merlot (10%) and Cabernet Sauvignon (10%) is aged for 12 months in Tonneaux (500 l). **TRE** is our third label, so we have three good reasons to name it Brancaia **TRE**.

Blend: 80% Sangiovese, 10% Merlot, 10% Cabernet Sauvignon

Alcohol: 13.5% by vol.

Harvest: 8/24 – 9/18/2007 (Maremma); 08/31 – 09/21/2007 (Chianti Classico)

Vintage 2007: Winter was very mild with temperatures above the average: this led to an early sprouting of the vines. The low level of winter rainfalls was caught up by the rains in June and August. The temperatures in August and September were characterized by a wide gap between day and night, a fundamental condition to obtain grapes rich in aromas which were released in the fermentation. The harvest began with Merlot in the Maremma on Aug. 24, while in Chianti Classico also with Merlot on Aug. 31, about one week earlier than usual. The harvest ended by the beginning of October with the picking of Sangiovese. The grapes were healthy and well matured. The sugar content and acidity are sufficient and balanced, while the polyphenolic content is unusually high. The wines are rich in colour, have soft tannins and a great structure.

Must contact: 18 days

Maturing: 1/2 in new, 1/2 in used tonneaux

Time of Maturing: 12 months, plus 2 months' bottle refinement

Bottling: January 2009

Pair With: Pasta, roast or broiled white meat, poultry, roast or grilled fish.