

# BRANCAIA

CASA  
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## Brancaia TRE, IGT Rosso Toscana 2009

Brancaia **TRE** is a wine full of character giving you drinking pleasure already at the moment of release. TRE stands for the three grape varieties Sangiovese, Merlot and Cabernet Sauvignon and for our three Tuscan estates - the basis for this wine. This elegant and well structured wine ages in oak casks, is easily accessible and matches every cuisine. **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:	20/08 – 29/09/2009 (Maremma) 26/08 – 08/10/2009 (Chianti Classico)
Temperature of fermentation:	30-32°C
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 2011
First year of production:	2000
Perfect with:	Pasta, roasted or boiled white meat, poultry, roasted or grilled fish.

### CASA BRANCAIA S.r.l.

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