Casa Brancaia

2021



 SIZE
 75cl

 VINTAGE
 2021

 ABV
 14.5%

GRAPE VARIETIES Cabernet Sauvignon

(40%), Petit Verdot (40%), Cabernet Franc (20%)

CLOSURE Natural Cork

SKU CODE 50026121

EXPRESSION Red, Richly Textured and

Full-Bodied

COUNTRY Italy

REGION Tuscany
ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE Natural Cork

PH 3.63

TOTAL ACIDITY 5.8g/I Tartaric

RESIDUAL SUGAR 0.5q/l

SKU 50026121











RED STILL WINE

ITALY

TUSCANY

ORGANIC

TASTING NOTE

A Tuscan take on a Bordeaux-style blend, this is complex and deeply scented, full of cassis, toasted wood and spice, with blackberries and forest fruit structured on a lattice of tannins and a puff of liquorice bringing freshness to the whole ensemble.

VITICULTURE

The grapes are ripened on hillside locations with South and Southwest facings between 250 and 575ft above sea level.

VINIFICATION

Fermented at 28 degrees C with up to 25 days of skin contact. Maturation, including malolactic, is performed in 1/2 new and 1/2 used oak barrels for 18 months. The wine is refined for 12 further months in bottle before bottling with only a very light filtration.

FOOD MATCHING

Food with balanced, intense flavours, meat and game dishes – fried or stewed – for poultry such as pigeon or pheasant.

