

Casa Brancaia

Chianti Classico 2023



RED STILL WINE



ITALY



TUSCANY



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

This is the Brancaia estate's second wine, a concentrated, rich, persistent and refined Chianti Classico based on Sangiovese. The grape is interpreted in a more modern way in the production of this wine.

VITICULTURE

Sourced from the south facing Brancaia vineyards at an altitude of 230 m and the similarly exposed Poppi vineyard at an altitude of 400 metres above sea level.

VINIFICATION

The must was fermented at 28-30° C and the maceration period was 10-13 days. This wine matures for 12 months in 2/3 stainless steel tanks and 1/3 concrete.

FOOD MATCHING

Salami, cheese, pasta, poultry and grilled meat.

SIZE	75cl
VINTAGE	2023
ABV	14%
GRAPE VARIETIES	Sangiovese (100%)
CLOSURE	Diam
SKU CODE	92986123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.32
TOTAL ACIDITY	5.2g/l Tartaric
RESIDUAL SUGAR	0.5g/l
SKU	92986123