

Casa Brancaia

Chianti Classico Riserva 2018



RED STILL WINE



ITALY



TUSCANY



SUITABLE
FOR VEGANS

TASTING NOTE

Fine Chianti from top terroir, elegantly layering black cherry and blackberry with leather, tobacco and dark chocolate.

VITICULTURE

80% Sangiovese, 20% Merlot cultivated in Poppi (Radda in Chianti) and Brancaia (Castellina in Chianti)

VINIFICATION

20 days fermentation on the skins at about 30/32 C, the wine then matures 16 months in tonneaux for Sangiovese and 16 months in barrique for Merlot. The oak is half new wood, half second passage. the wine rests 8 months in bottle before being put in the market.

FOOD MATCHING

Grilled meat, beef and veal roasts, stews, grilled fish and pasta dishes with strong sauces.

SIZE	150cl
VINTAGE	2018
ABV	13.5%
GRAPE VARIETIES	Sangiovese (80%), Merlot (20%)
CLOSURE	Natural Cork
SKU CODE	G0777818
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.47
TOTAL ACIDITY	5.6g/l Tartaric
RESIDUAL SUGAR	0.5g/l
SKU	G0777818