



Giuseppe Brancatelli

Toscana IGT



Italy > Tuscany > Maremma >
> Riotorto

Variety
100% Syrah



Terroir

Medium density clay with sea fossil residue. Organically farmed. Single vineyard.



Winemaking

Winemaker:

Giuseppe Brancatelli

Consulting oenologist Graziana Grassini

Temperature controlled fermentation in stainless steel tanks for 15-20 days. Spontaneous malolactic fermentation at the end of alcoholic fermentation. Aged in French Allier oak barriques of 225 liters for 12 months, after the blend, in stainless steel tanks until bottling. Bottle aging: 12 months.



Production

600 wood six-packs (Only in the best vintages)



Az. Ag. Brancatelli

This eponymous bottling speaks to Giuseppe's personal taste in wine. Crafted from 100 percent Syrah, the wine's deep ruby color is as powerful as its aromas and flavors. On the nose, anticipate intense and persistent complexity, a veritable "Who's Who" of aromatic character: Ripe cherry, blackberry, currant, spice and balsamic notes. To taste, it is smooth and velvety with a long finish. In between mouthfeel and finish expect a generous and full bodied taste of dark fruit, chocolate and coffee.

FOOD PAIRING

Giuseppe favors Syrah with slices of Chianina, the ancient Italian beef cattle breed from which bistecca alla Fiorentina is sourced. For the U.S. pairing, definitely serve with grilled steaks, braised pot roast and even braised rabbit in rich pan jus.



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Personally selected, hand-harvested wines
from the best family vineyards.