



# 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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*Brancatelli*  
AZIENDA AGRICOLA BIOLOGICA



Italy > Tuscany > Maremma >  
Val di Cornia DOC > Riotorto



**Estate owned by:**  
Giuseppe Brancatelli

**Winemaker:**  
Giuseppe Brancatelli  
Consulting oenologist Graziana Grassini

**Year Founded:**  
1999. Two generations of the Brancatelli family  
have produced wine.



**Farming and Land:**  
Certified organic farming over 44 acres.  
Medium density clay with sea fossil residue.



**Production:**  
Valle delle Stelle: 2500 cases  
Valle del Sogno: 800 wood six-packs  
Giuseppe Brancatelli: 600 wood six-packs  
Syrah Rosé: 500 cases

**W**hen Giuseppe Brancatelli, founder of Az. Ag. Brancatelli, isn't motoring through Europe selling his wines, you're likely to find him in the kitchen of his bustling agriturismo – or lounging by the pool telling stories to guests from around the world.

Don't let the laid-back lifestyle fool you. Giuseppe (Pino to his friends) has carved out his dream from these rolling foothills just north of the tiny farming community of Riotorto.

He grew up on his father's Sicilian winery, left home at 18 and ultimately landed in Holland, where he opened seven restaurants. All the while, his dream was to follow in his father's footsteps.

After decades as a chef in Holland, Giuseppe returned to Italy in 1999 and here, 4 miles as the crow flies from the Mediterranean Ocean, he raised a family and launched his wine brand.

The newly planted, organically-farmed vines thrived in the limestone rich, clay-based soils. Giuseppe had found an ideal footing for Bordeaux varietals: Cabernet Sauvignon, Syrah, Petit Verdot and Cabernet Franc. This western-most range of Tuscany, the Val di Cornia, is testament to the success these grapes varieties can achieve. Here, it is not Sangiovese that rules – Cabernet Sauvignon is the king that delivers robust, ripe fruit and a true expression of this Mediterranean-influenced microclimate.

His 44 acres spread out from the farmstead's 1,300 AD guesthouse across a sweeping valley. The land rises gently from the Etruscan coast, averaging only 170 feet above sea level, and is lush and verdant, the result of organic farming practices.



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