



Valle delle Stelle

Toscana IGT



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

Variety

78% Cabernet Sauvignon
22% Cabernet Franc



Terroir

Medium density clay with sea fossil residue. Organically farmed.



Winemaking

Winemaker:

Giuseppe Brancatelli

Consulting oenologist Graziana Grassini

Short cold maceration. Temperature-controlled fermentation in small steel vats for 20-35 days. Spontaneous malolactic fermentation at the end of alcoholic fermentation. Aged in French Allier oak barriques of 225 liters for 6 months, after the blend, in stainless steel tanks until bottling. Bottle aging: 6 months.



Production

2500 cases



Az. Ag. Brancatelli

Valle delle Stelle, “Valley of the Stars,” paints a complete picture of this sweeping valley vineyard that at night hosts a nearly unimaginable view of the heavens. Below, these two classic Bordeaux varietals grow with the influence of cool Mediterranean nights and hot Tuscan days. In glass, the wine is deeply hued and resounds with aromas of cherry, floral notes and spices. Dark red fruits enrobed in a soft texture makes this an exceptionally pleasing wine to drink. Pleasant, harmonious and elegant with a long finish.

FOOD PAIRING

From beef or lamb to grilled venison or braised boar, Valle Delle Stelle’s approachability can easily centerpiece an elegant, rich meal. Aged cheeses shine with this wine.

VARIETAL NOTES

Cabernet Sauvignon with its distinctive black currant aroma can develop bouquet nuances of cedar, violets, leather, or cigar box.

Cabernet Franc may be both fruitier and sometimes more herbal or vegetative than Cabernet Sauvignon, although lighter in both color and tannins. It can be somewhat spicy in aroma and often reminiscent of plums and especially violets.



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