



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 varieties 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.



uvaIMPORTS.COM

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



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

When 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.



uvaIMPORTS.COM

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