



Brancatelli Valle delle Stelle

LOCATION:

Italy > Toscana IGT
> Maremma > Riotorto

VARIETY:

89 % Cabernet Sauvignon,
11% Cabernet Franc

WINEMAKER:

Graziana Grassini



EXPERIENCE

NAME: “Valle delle Stelle” - Valley of the Stars, the sky where this wine is produced is just a carpet of stars on a clear night . Shooting stars, lost on the horizon, fulfill the wish of a great wine.

CHARACTER: Intense, this Cabernet is full of dark fruits and black cherry, complemented by black pepper spice and savory undertones of grilled herbs, earth, and smoke. The tannins are noticeable but pleasant and the finish is youthful and bright.

ENJOY WITH: The perfect companion to steak, braised meats, and aged cheeses.

BEST RESULTS: Serve at 58-62° F, allow the wine to breath up to 30 minutes before serving.

EXPRESSION

FERMENTATION & EXTRACTION: Native yeast fermentation in temperature controlled tanks for 20-35 days. Pneumatic pressing with destemmed bunches, a short cold maceration, manual punch downs and pump overs.

ELEVAGE: Mostly 2nd and 3rd year Allier oak barrels for 12 months, blended down and resting in stainless steel tanks until bottling.

FINING & FILTERING: Filtered lightly, vegan.

SULFUR: Within the limits of organic certification at the end of fermentation and before bottling.

SOURCE

FARMING: Certified organic farming, use of cover crops, green manures, sexual confusion, and the promotion of beneficial insects and mycorrhizal fungi.

LAND: Five of the estate’s 6 hectares of Cabernet are dedicated to this wine. Mineral rich clay soils with limestone and iron, less than one mile from the Mediterranean with a south, southeast exposure.

VINE: Organic from day one, planted in the ‘90s, Guyot and spurred cordon.

HARVEST AND PRODUCTION: All hand-harvested fruit, 2,500 cases produced.

SCIENCE

ABV: 13.28%

SUGARS: 0.6 g/L

TOTAL SO₂: 53 ppm

TOTAL ACIDITY: 5.56 g/L

