




## BRANCAIA

# Chianti Classico Riserva 2021

**\$44.00**

\* Suggested retail price

 Organic  Vegan

	Product code	10431091
	Agent	Noble Sélection
	Licensee price	\$38.28
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Store Only
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Chianti Classico
	Classification	Riserva
	Varietal(s)	Sangiovese 80 %
	Varietal(s)	Merlot 20 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar	Dry
	Sugar content	2.2
	Closure type	Cork
	Aging vessel type	In tonneaux and barriques
	Length of aging	24 months
	À boire	Now or by 2024

### ABOUT THIS WINERY

In 1981, the Swiss couple Brigitte and Bruno Widmer married and purchased the abandoned Brancaia estate, Castellina in Chianti. Only two years later, first rank in an important Chianti Classico tasting catapulted them to the international stage. Today, Brancaia's philosophy is one geared towards achieving uncompromising quality. What drives the team's commitment each day is that "Only with first-class grapes can you produce a top product."

### TASTING NOTES

A spicy Chianti Classico Riserva showing dried red plums, dried roses, mahogany, forest floor, cedar, white truffles, wet earth and leather. But it's all so fresh and delightful. The palate's so focused and refined as the firm, wonderfully savory tannins dance between layers of dried fruit, which remains so pure due to the wealth of punchy acidity. Hints of orange rind on the long finish. Like a baby Brunello.

#### SYLVAIN GUILBAULT

Perfect with game meats, beef and veal roasts, (514) 346-2801  
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**PRODUCT NOTES**

Brancaia CHIANTI CLASSICO RISERVA is produced from the best Sangiovese grapes from Brancaia and Poppi and then blended with a touch of Merlot. The wine ages 16 months in French oak barrels - half of them are new - and matures for a few months in the bottle, prior to release.

Maturing: 1/2 in new, 1/2 in used tonneaux and barriques

Time of maturing: 16 months in tonneaux for Sangiovese, 16 months in barriques for Merlot min. 8 months in the bottle.



- 94 Points -  
James Suckling

- 92 Points -  
Vinous



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