Organia Nagan



BRANCAIA Chianti Classico 2022

\$29.95





Organic Vegan		
	Product code	12895104
	Agent	Noble Sélection
\$	Licensee price	\$26.06
iid	Format	12x750ml
	Listing type	SAQ Specialty by lot
Lo	Status	Store Only
	Type of product	Still wine
	Country	Italy
Ø	Regulated designation	Denominazione di origine controllata e
		garantita (DOCG)
9	Region	Tuscany
•	Appellation	Chianti Classico
**	Varietal(s)	Sangiovese 100 %
%	Alcohol percentage	13.5%
\mathfrak{Z}	Colour	Red
4	Sugar	Dry
	Sugar content	2.6
T	Closure type	Cork
	Aging vessel type	2/3 in stainless steel, 1/3 in concrete tanks

ABOUT THIS WINERY

Length of aging

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."

12 months

TASTING NOTES

This single origin Sangiovese fascinates with its lightness and its fine cherry notes - typical Sangiovese aromas. It is a beautiful Chianti with a straightforwardness that is captivating. Here, too, we like to let Monica Larner (Robert Parker) have a say. She wrote about Chianti Classico 2014: "Brancaia is primarily known for its excellent results with international grape varieties, but it also manages to produce first-class Sangiovese."

PRODUCT NOTES

The Chianti Classico - the only Brancaia red wine that is made without wood - pays homage to our terroir. After twelve months of aging in steel and cement, this wine offers great drinking pleasure at an early age. Consine Maining late Bally Lotool winters (also below LOE'S) Facol Letry warm summers. Temp Karkes Y Kill Lists above 40°C duffig the warm season. Sales Manager (450) 822-1363 (514) 346-2801 Montréal Est & Lanaudière

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