



BRANCAIA TRE 2016

\$79.50

* Suggested retail price

Organic Vegan

	Service fees	\$0.00
	Product code	14107861
	Agent	Noble Sélection
	Licensee price	\$68.93
	Format	3x1500ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still wine
	Country	Italy
	Regulated designation	Indicazione geografica tipica (IGT)
	Region	Tuscany
	Appellation	Toscana
	Varietal(s)	Sangiovese 80 %
	Varietal(s)	Merlot 10 %
	Varietal(s)	Cabernet Sauvignon 10 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar	Dry
	Closure type	Cork
	Aging vessel type	2/3 in Tonneaux (500 L.) 1/3 in concrete thanks
	Length of aging	12 months plus 2 months bottle refinement

BRANCAIA



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

TRE is a blend of Sangiovese, Merlot and Cabernet. This elegant and well structured wine ages in oak casks, is easily accessible and matches every cuisine. Perfect with various pasta dishes, roasted and sautéed white meat, poultry, fried and grilled fish.

PRODUCT NOTES

The grapes are carefully selected from Brancaia's three estates: Brancaia (Castellina), Poggi (Badia) and Brancaia (Monte Isole, Grosseto).

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