

LOCATION:

Italy > Toscana IGT > Maremma > Riotorto

VARIETY:

80 % Cabernet Sauvignon, 20% Cabernet Franc

WINEMAKER:
Graziana Grassini



SCIENCE

ABV: 13.62%

SUGARS: 2.3 g/l

TOTAL SO2: 60 ppm

TOTAL ACIDITY: 5.33 g/l

Brancatelli Valle del Sogno

EXPERIENCE

NAME: This wine "Valley of the Dream," comes from a passion and love for winemaking. A childhood dream that came true for Giuseppe in this small valley in Riotorto, Tuscany.

CHARACTER: The aroma is characterized by brooding dark red fruits and a refined earthy, herbal note with subtle hints of balsamic and vanilla. A persistent wine, firm on the palate but not aggressive with a finish that is lengthy and lingering.

ENJOY WITH: It goes well with meat dishes of all kinds. Especially with steak, lamb, game, stews, and hard aged cheeses.

BEST RESULTS: Serve at 58-62° F, decant the wine 30-60 minutes.

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: Aging in wood: Allier oak barriques for 18 months (30% new barrels), 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: From a single, 1-hectare vineyard of Cabernet for the Sogno benefiting most from the winds off the sea. Mineral rich clay soils with limestone and iron, less than one mile from the Mediterranean with a southern exposure.

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

HARVEST AND PRODUCTION: All hand-harvested fruit, 750 wooden 6-pack cases produced.

