



# Brancatelli Giuseppe Brancatelli Syrah

## LOCATION:

Italy > Toscana IGT  
> Maremma > Riotorto

## VARIETY:

Syrah

## WINEMAKER:

Graziana Grassini



## EXPERIENCE

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**NAME:** Giuseppe Brancatelli gives this wine his full name to highlight his passion and love for the Syrah grape.

**CHARACTER:** Here the complex minerality and savory flavors of Syrah shine bright. Blackberry, dark cherry, and currant give way to smoky, meaty flavors, grilled herbs, forest floor, and spice. A sapidity lingers in the long finish with hints of dark chocolate.

**ENJOY WITH:** Smoked meats, rich stews, roasted red meats, and steak. Hearty, savory flavors work best.

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

## EXPRESSION

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**FERMENTATION & EXTRACTION:** Native yeast fermentation in temperature controlled tanks for 15-20 days. Pneumatic pressing with destemmed bunches, a short cold maceration, manual punch downs and pump overs.

**ELEVAGE:** Barrels of French oak for 18 months (30% new), 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

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**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 parcel in the 3.5 hectares of Syrah planted. 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, 800 wooden 6-pack cases produced.

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## SCIENCE

ABV: 14.7%

SUGARS: 0.4 g/L

TOTAL SO<sub>2</sub>: 74 ppm

TOTAL ACIDITY: 5.8 g/L

