

BRANCAIA

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Brancaia IL BIANCO 2011

Brancaia IL BIANCO is a blend of Sauvignon Blanc with some Gewürztraminer and Sémillon. It is a fresh white wine with a fruity bouquet. Not having accomplished the malolactic fermentation, this wine shows a fresh acidity. It matures for 5 months on yeasts.

Blend: 84% Sauvignon Blanc, 8% Gewürztraminer, 8% Semillon

Alcohol: 12,5 vol%

Harvest: 20.8. - 24.8.2011

Temperature of fermentation: 20° C

Maturing: 1/3 in barrique, 2/3 in steel

Time of maturing: 5 months on the yeast

Bottling: April 2012

Formats: 0.75L

First year of production: 2009

Perfect with: Shellfish and fish, mushroom or seafood risotto, pasta and white meat