

BRANCAIA



Brancaia IL BIANCO 2015

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

Blend:	90% Sauvignon Blanc, 5% Viognier, 5% Gewürztraminer and Sémillon
Alcohol:	12,5 vol%
Harvest:	31.8. - 1.9.2015
Temperature of fermentation:	16° C
Maturing:	1/3 in barrique, 2/3 in steel
Time of maturing:	5 months on the yeast
Bottling:	March 2016
Formats:	0.75L
First year of production:	2009
Perfect with:	Crustaceans and fish, seafood risotto, pasta, white meat
Awards:	91/100 James Suckling 88/100 I Vini di Veronelli 88/100 Annuario dei Migliori Vini Italiani di Luca Maroni