Tenuta Aquilaia, Maremma Toscana DOC 2022

IUG0302022

2021 Vintage

Tenuta Aquilaia

— Toscana, Italy

Decanter World Wine Awards Bronze 2023

The first vintage from Uggiano's new property in Maremma, southern Tuscany. Mainly Sangiovese, known locally as Morellino, the warm Mediterranean climate here gives a full flavoured, vibrant and appealing young red.

Production

Predominantly Sangiovese with 10% Petit Verdot, all from vines cultivated on gently sloping vineyards just 20km from the coast. Fermentation takes place at a controlled temperature of 26° C with maceration of the skins for 15 days. Malolactic fermentation immediately follows alcoholic fermentation, and the wine is refined in stainless steel for 8 months.

Tasting note

Wild bramble and ripe plum fruit on the nose, warm and spicy with notes of mint and Mediterranean herbs. Fresh red berry and cherry characters combine with with supple tannins and juicy acidity on the palate. An attractively vigorous young red with concentration and personality.

Food Match

Pair with roast pork and rich vegetable pasta dishes.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Maremma Toscana DOC

Winemaker:
Daniele Prosperi

Grape Varieties:
Sangiovese 90%, Petit Verdot 10%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8006600400020