Uggiano Sangiovese Syrah, Toscana IGT 2023

IUG0022023

2020 Vintage

Azienda Uggiano

— Toscana, Italy

Decanter World Wine Awards Silver 2022

Vibrant young Sangiovese from northern Chianti is given a boost of ripe, sweet, spicy fruit from 15% barrique-aged Syrah from Uggiano's Chianti Classico vineyards.

Production

After a soft pressing, Sangiovese and Syrah undergo separate, temperature-controlled fermentations in stainless steel using selected yeasts - with pumping-over. After 15-18 days both wines are separated from the skins. The Syrah is aged in French oak barrels for 9 months while the Sangiovese is stored in stainless steel before blending.

Tasting note

Pure fresh red fruits on the nose, redcurrant and morello cherries, with warm spicy notes and a hint of oak. The palate has ripe plum and bramble characters along with bright red cherry fruit. Supple, structured tannins and balancing acidity give a soft, smooth finish.

Food Match

Why not serve with Maremmana Tortelli - this local dish filled with spinach and ricotta is best served with hare or wild boar sauce!

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Toscana IGT

Winemaker:
Daniele Prosperi

Grape Varieties:
Sangiovese 85%, Syrah 15%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8006600101095