Uggiano Chianti, Chianti Colli Fiorentini DOCG 2023

IUG0032023

Azienda Uggiano

— Toscana, Italy

A fresh and approachable style of Chianti from the hills south of Florence. Aged for 6 months in large oak casks, this has impressive depth of flavour for a Chianti at this price level.

2020 Vintage

Decanter World Wine Awards Silver 2022

Production

After crushing the grapes are fermented in stainless steel tanks using selected yeasts. Fermentation is at controlled temperature (26-28°C) with the must pumped over the skins twice a day to extract colour and tannins. After 10-15 days the wine is racked to large 30/60hl oak casks for 6-8 months' maturation. Storage in stainless steel tanks until bottling, with a further 6-8 months before release.

Tasting note

Cherry and redcurrant fruit aromas with lightly oaky notes and a hint of spice. Impressive concentration of red berry and plum fruit on the palate with savoury notes, supple tannins and vibrant acidity giving a wine of real depth and interest.

Food Match

Match with flash-fried minute steak or beef carpaccio.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Chianti Colli Fiorentini DOCG

Winemaker:
Daniele Prosperi

Grape Varieties:
Sangiovese 90%, Cabernet Sauvignon 10%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8006600101804