Uggiano Brunello di Montalcino, Brunello di Montalcino DOCG 2019

IUG0062019

Azienda Uggiano

— Toscana, Italy

Truly excellent 'entry level' Brunello; muscular and richly-flavoured, as it should be. Not fancy but proper.

2017 Vintage

Decanter World Wine Awards Silver 2022

2018 Vintage

Decanter World Wine Awards Bronze 2023

Production

After crushing, grapes undergo temperature-controlled fermention in stainless steel tanks using selected yeasts. The must is pumped over the skins twice a day to extract colour and tannin. After 18-22 days the wine is racked to large Slavonian oak casks, where it matures for the next 36 months.

Tasting note

Warm and ripe on the nose with black fruits and savoury, meaty characters. The palate has concentrated plummy fruit and notes of toasty oak. The firm structure is balanced by the richness and intensity of the fruit, and vibrant acidity gives a sustained, chalky, and balanced finish.

Food Match

Grilled meats (great with wild boar or pheasant if you have any handy!) or with Tuscan Pecorino cheese.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Brunello Di Montalcino DOCG

Winemaker:
Daniele Prosperi

Grape Varieties:
Sangiovese 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8006600101217