Uggiano Roccialta, Chianti DOCG 2024

IUG0012024

Azienda Uggiano

— Toscana, Italy

Appealingly fruity style of young Chianti which combines ripe sappy fruit with classic spicy Sangiovese characters.

2020 Vintage

Decanter World Wine Awards Silver 2022

Production

The Sangiovese and Canaiolo grapes are sourced from Uggiano's vineyards - which stretch over the hillsides joining Montespertoli with Montelupo Fiorentino and San Casciano Val di Pesa. After pressing, the grapes undergo temperature-controlled fermented in stainless steel using selected yeasts - with pumping over twice a day. After 10-15 days the wine is racked and fermentation finished in cement tanks.

Tasting note

Fresh and appealing on the nose with plenty of ripe bramble and cherry fruit, and a hint of spice. Fresh and juicy sour cherry characters on the palate, richly-flavoured, with supple and abundant red fruit balanced by vibrant acidity and ripe tannins - and just a touch of pepper on the finish.

Food Match

Roasted and grilled meats, pici pasta with rabbit ragu.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Chianti DOCG

Winemaker:
Daniele Prosperi

Grape Varieties:
Sangiovese 90%, Canaiolo 10%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8006600100838