DUMMY - Uggiano Roccialta, Chianti DOCG 2024

POSIUG001

Azienda Uggiano

— Toscana, Italy

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

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:
0.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Winemaker:
Daniele Prosperi

Grape Varieties:
Canaiolo 10% Sangiovese 90%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens