Uggiano Roccialta Riserva, Chianti DOCG 2022

IUG0082022

2021 Vintage

Azienda Uggiano

— Toscana, Italy

Decanter World Wine Awards Bronze 2024

Another well crafted and approchable Chianti from the young team at Uggiano - with appealing Sangiovese fruit character, and an impressive depth of flavour for this price level.

Production

After crushing, the must undergoes temperature-controlled fermentation in stainless steel (28-30°C), with pumping over twice a day to extract colour and tannin. After 10-15 days the wine is racked to large 30-60 hl oak casks for 6 months, with further refinement for at least 3 months in bottle.

Tasting note

Bright aromas of black cherry and bramble fruit with warming savoury characters. The palate is structured and complex, with layers of dark plum and juicy berry fruit over ripe tannins and spice, finishing fresh with juicy acidity.

Food Match

Roast lamb with rosemary and garlic or game... especially pheasant or wild boar!

ABV:
13.50%

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:
8006600100135