Uggiano Governo, Toscano IGT 2023

IUG0452023

Azienda Uggiano

— Toscana, Italy

A ripe and supple red made by the traditional Tuscan 'Governo' method, involving a slow refermentation of the freshly produced wine with the addition of semi-dried grapes to give concentration.

2022 Vintage

Decanter World Wine Awards Bronze 2024

Production

The predominantly Sangiovese grapes, from Montespertoli in the Colli Fiorentini zone, are harvested in late September. They are hand-picked, crushed and undergo 10-15 days' fermentation with selected yeasts in stainless steel at 28-30°C. The must is pumped over the skins twice a day. Meanwhile, 10 to 15% of the crop is left to dry for 30 days, then added to the freshly fermented wine. This brings about a slow refermentation lasting 4 to 5 weeks. The process, known as Governo, enhances freshness, concentration and roundness in the finished wine.

Tasting note

Youthful aromas of ripe plum and cherry with spicy bramble fruit. Full flavoured and generous on the palate with good concentration of red berry fruit backed by fresh acidity and supple tannins. An approachable, rounded style with a mellow, gently spicy finish.

Food Match

Roast meats, pies, hearty vegetable casseroles.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Toscana IGT

Winemaker:
Daniele Prosperi

Grape Varieties:
Sangiovese 90%, Canaiolo 10%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8006600102733