Uggiano Prestige Riserva, Chianti Classico DOCG 2021

IUG0042021

2020 Vintage

Azienda Uggiano

— Toscana, Italy

Decanter World Wine Awards Silver 2022

A ripe, generous Riserva from the emerging Uggiano estate - characterful and concentrated, combining classical structure with fresh, vibrant sour cherry fruit.

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 crushing, the grapes undergo temperature-controlled fermentation in stainless steel tanks using selected yeasts. The must is pumped over the skins twice a day to extract colour and tannin. After 15 days the wine is racked to large oak botti (30-60 hl) for 14 months. The wine is refined in bottle for at least a further 12 months before release.

Tasting note

Pronounced aromas of ripe black fruit, morello cherry with floral hints and a touch of lightly spicy oak. The palate is richly-flavoured with plum, wild cherry fruit, balsamic notes and firm but ripe tannins - leading on to a long, dry and savoury finish.

Food Match

Fantastic with a Florentine steak!

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Chianti Classico DOCG

Winemaker:
Daniele Prosperi

Grape Varieties:
Canaiolo 10% Sangiovese 90%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
08006600010809