Uggiano Fagiano Riserva, Chianti DOCG (Magnum) 2022

IUG0252022

Azienda Uggiano

— Toscana, Italy

Beautifully constructed, complex Chianti with depth and substance. A fantastic offering from a winery that really hits the mark on quality and price.

2021 Vintage

Decanter World Wine Awards Bronze 2024

Production

Grapes are sourced from the oldest vines on Uggiano's Colli Fiorentini and Classico properties. After crushing, the grapes are fermented in stainless steel with selected yeasts. The must is pumped over the skins twice a day. After 10-15 days the wine is racked to French oak barriques (Allier, Nevers and Vosges) where it matures for around 12 months. Then it spends a further 6-8 months ageing in large oak casks (30-60 hl), with at least 12 months refinement in bottle before release.

Tasting note

Warm, rich aromas of black cherry, dried fruits, spice and lightly balsamic notes. Richly flavoured and generous on the palate - with spicy, meaty notes balancing plum characters, fresh cherry acidity and lightly herbal characters. A well structured and integrated wine with great concentration and complexity.

Food Match

Pici pasta and ragout, or pappardelle pasta with porcini mushrooms.

ABV:
13.50%

Case/Bottle Size:
3x 150cl

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:
8006600100340