# Uggiano Bianco, Costa Toscana IGT 2025

**IUG0342025**

*Azienda Uggiano*

*— Toscana, Italy*

The Costa Toscana IGT highlights wine from terroir influenced by the Tyrrhenian Sea. Uggianos is a lovely, approachable blend of Vermentino, Trebbiano and Sauvignon with fresh aromatics.

## Production

A blend of three varieties - predominantly Vermentino, along with Trebbiano and a small portion of Sauvignon Blanc. The grapes are sourced from the Maremma region of Tuscany.After harvesting there is a cold maceration on the skins for 12 hours at 10°C to enhance aromas, then a gentle pressing, and fermentation of the free-run juice at acontrolled temperature of 18°C. The wine is fermented and refined in stainless steel.

## Tasting note

Bright aromas of grapefruit, lemon sorbet and stone fruit. The palate has apricot and citrus balanced by mineral notes and a gently savoury character. The finish is lightly saline with zesty acidity.

## Food Match

A lovely match for fresh fish dishes including sushi and sashimi

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Winemaker:
Daniele Prosperi

Grape Varieties:
Vermentino 50%, Trebbiano 40%, Sauvignon Blanc 10%

Suitable for:
Vegan

Bottle Barcode:
8006600103242