



UGGHIANO

MERLOT DI TOSCANA IGT "CANTO I°"

Bottle type: 0,750 Lt. Heavy Bordolese

Awards:

<u>Silver Medal at "Concours Mondial de Bruxelles" 2012</u>	<u>vintage 2007</u>
<u>Gold Medal at "Concours Mondial de Bruxelles" 2011</u>	<u>vintage 2006</u>
<u>Silver Medal at "Concours Mondial de Bruxelles" 2003</u>	<u>vintage 1999</u>

FACT SHEET

GRAPES:	90% Merlot 10% Cabernet Sauvignon
REGION OF ORIGIN:	Tuscany
WINEMAKING:	After crushing grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained at 26-28°C and the must is pumped over its skins twice a day to draw colouring substances and tannins. After 20-22 days the wine is separated from the dregs to prevent solubilisation of bitter tannins.
AGEING:	After fermentation, the wine is aged in French oak barrels for 12 months and then in stainless steel tanks for further 6 months. Refinement in bottle for at least 8 months.
ALCOHOL:	13,5% by Vol.
STORAGE:	At cellar's temperature (15-18°C/59-64°F)
SERVING TEMPERATURE:	18/20°C
MATCHING:	Savoury appetizers, grilled meats, stewed game, seasoned cheeses.
WINEMAKER'S NOTE:	<i>Dark ruby red colour with violet hues. Net bouquet: complex and characteristic hints generated by the Merlot grapes, accompanied by spicy and sweet nuances. On the palate it results full-bodied and velvety with a pleasant lightly tannic aftertaste.</i>

