



UGGHIANO

SANGIOVESE-SYRAH DI TOSCANA IGT “UGGHIANO - PRESTIGE”

Bottle Type: 0,750 Lt. Bordolese

Awards:

Silver Medal at “Mundus Vini” 2015

vintage 2014

FACT SHEET

GRAPES VARIETY: 85% Sangiovese
15% Syrah

REGION OF ORIGIN: Tuscany

WINEMAKING: After a soft crushing, Sangiovese and Syrah grapes are fermented in different stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 25-26°C and the must is pumped over its skins to draw many flavouring and colouring substances. After 15-18 days both wines are separated from the skins to prevent solubilisation of bitter tannins.

AGEING: The Syrah wine is aged in French oak barrels for 9 months while the Sangiovese is stored in stainless steel tanks before blending. After bottling the wine is refined for at least 3 months.

ALCOHOL: 13 % by Vol.

STORAGE: At cellar's temperature (15-18°C/59-64°F)

SERVING TEMPERATURE: 18/20°C

MATCHING: Savoury first courses, roasted meats, wild game.

WINEMAKER'S NOTE: *Deep ruby red colour with violet hues. Fruity and spicy bouquet, with important reminders of cinnamon and liquorice. Dry and soft on the palate, with a pleasantly tannic aftertaste.*

