



UGGHIANO

SANGIOVESE-SYRAH DI TOSCANA IGT “IL SANZIO”

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:	13,5 % 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.*

