



UGGIANO

CHIANTI COLLI FIORENTINI DOCG “CASA DI DANTE”

Bottle type: 0,750 Lt. Bordolese

Awards:

<u>Gold Medal at “China Wine&Spirits Awards” 2016</u>	<u>vintage 2014</u>
<u>Silver Medal at “Decanter World Wine Awards” 2015</u>	<u>vintage 2013</u>
<u>Silver Medal at “Mundus Vini” 2015</u>	<u>vintage 2013</u>
<u>Silver Medal at “Decanter World Wine Awards” 2013</u>	<u>vintage 2010</u>
<u>Commended Medal at “Decanter World Wine Awards” 2012</u>	<u>vintage 2009</u>
<u>Commended Medal at “Decanter World Wine Awards” 2010</u>	<u>vintage 2008</u>

FACT SHEET

GRAPES VARIETY:	90% Sangiovese 10% Cabernet Sauvignon
REGION OF ORIGIN:	Tuscany
WINEMAKING:	After crushing grapes are fermented in stainless steel tanks by selected yeasts. Fermentation temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances and tannins from the skins. After 10-15 days the wine is separated from the dregs to prevent solubilisation of bitter tannins.
AGEING:	Ageing in big oak casks of 30/60 Hl for 6-8 months. Storage in stainless steel tanks until bottling and, after bottling, refining in bottle for at least 6-8 months.
ALCOHOL:	12,5% by Vol.
STORAGE:	At cellar's temperature (15-18°C/59-63°F).
SERVING TEMPERATURE:	18/20°C
MATCHING:	Savoury first courses, grilled meats and game

WINEMAKER'S NOTE: *Intense ruby red colour. Pleasant bouquet with notes of violet, cherry and sour black cherry, accompanied from spicy nuances. On the palate, the wine is harmonious and smooth with a persistent aftertaste.*

