



# UGGHIANO

## UGGHIANO CHIANTI CLASSICO RISERVA DOCG

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0,75 Lt.

GRAPE VARIETIES: Blend of red grapes (min. 85% Sangiovese)



**REGION:** Tuscany

**ALCOL:** 13,5% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Savoury sausages, roasted meats and game

**NOTES:** Deep ruby red color. The bouquet is fragrant, with hints of violet and vanilla. On the palate, the wine is harmonious and dry, with a persistent and slightly tannic and with a persistent aftertaste



# UGGHIANO

## UGGHIANO FAGIANO CHIANTI RISERVA DOCG

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0,75 Lt.

GRAPE VARIETIES: Blend of red grapes (min. 70% Sangiovese)



**REGION:** Tuscany

**ALCOL:** 13,5% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Savoury pastas, grilled or roasted meats, game

**NOTES:** *Ruby red color with garnet hues. Subtle bouquet with hints of sour black cherry, wild berries and violet accompanied by vanilla's nuances. On the palate, it's round and full of body, with a persistent and slightly tannic aftertaste*



# UGGHIANO

## UGGHIANO CHIANTI RISERVA DOCG

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0,75 Lt.

GRAPE VARIETIES: Blend of red grapes (min. 70% Sangiovese)



**REGION:** Tuscany

**ALCOL:** 13,5% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Savoury pastas, grilled or roasted meats, game

**NOTES:** *Ruby red color with garnet hues. Subtle bouquet with hints of sour black cherry, wild berries and violet accompanied by vanilla's nuances. On the palate, it's round and full of body, with a persistent and slightly tannic aftertaste*



# UGGHIANO

## UGGHIANO CHARDO' CHARDONNAY TOSCANA IGT

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0,75 Lt.

GRAPE VARIETIES: 100% Chardonnay



**REGION:** Tuscany

**AGEING:** Aged in oak barrels

**ALCOL:** 13,5% by Vol.

**STORAGE:** At cellar's temperature (15-16°C/59-61°F)

**SERVING TEMPERATURE:** 10/12°C

**FOOD PAIRINGS:** Fish first courses, fish soups, oyster and raw fish, risotto with vegetables, fresh and spicy cheeses

**NOTES:** *Straw-coloured. Very intense floral and fruity bouquet (orange flowers and grapefruit) accompanied by hints of elegant oak aromas. This full-bodied masterpiece possesses a palate which is dry with a smooth fruit-flavoured finish balanced by a good acidity*



# UGGHIANO

**UGGHIANO  
SYRA'  
SYRAH TOSCANA IGT**

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0,75 Lt.

GRAPE VARIETIES: 100% Syrah



**REGION:** Tuscany

**AGEING:** Aged in oak barrels

**ALCOL:** 14% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Fresh stuffed pasta, duck ragout, pigeon's risotto, mixed boiled meat, grilled meat, stewed pork with apples

**NOTES:** Intense ruby red. Redberries and raspberries bouquet accompanied with the varietal spicy hint. Full-bodied and smooth on the palate, with elegant tannins and rich aftertaste



# UGGIANO

**UGGIANO  
FALCONERI  
CABERNET SAUVIGNON TOSCANA IGT**

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0,75 Lt.

GRAPE VARIETIES: Cabernet Sauvignon (min.85%), Sangiovese



**REGION:** Tuscany

**AGEING:** Aged in oak barrels

**ALCOL:** 14% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Savoury pastas, roasted and grilled meat, stewed game, seasoned cheeses

**NOTES:** Dark ruby red colour. The first impression is a complex array of the following aroma: intense blackberry, blueberry and clove sweetened by the predominant vanilla. On the palate, the wine is full-bodied and velvety with soft tannins



# UGGHIANO

## UGGHIANO PETRAIA MERLOT TOSCANA IGT

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0,75 Lt.

GRAPE VARIETIES: Merlot (min. 85%), Cabernet Sauvignon



**REGION:** Tuscany

**AGEING:** Aged in oak barrels

**ALCOL:** 14% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Savoury appetizers, grilled meats, stewed game, seasoned cheeses

**NOTES:** Deep and intense red colour with an ethereal perfume. Net bouquet: complex and characteristic hints generated by the Merlot grapes, accompanied by spicy and sweet notes. On the palate, the wine results full-bodied and velvety with a pleasant aftertaste





# UGGHIANO

## UGGHIANO GOVERNO ALL'USO TOSCANO TOSCANA IGT

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0,75 Lt.

GRAPE VARIETIES: Blend of red grapes



**REGION:** Tuscany

**ALCOL:** 13% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Cheese, legume soups, boiled meats and vegetable pies. Also well paired with roast meats and wild game

**NOTES:** A supple and mellow Tuscan red with fresh red berry fruit and a full, spicy flavour. The 'Governo' method, a traditional Tuscan technique involving a slow refermentation of the freshly produced wine with the addition of semi-dried grapes, gives vivacity, concentration and roundness to the wine





# UGGHIANO

## UGGHIANO ROSSO DI MONTALCINO DOC

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0,75 Lt.

GRAPE VARIETIES: 100% Sangiovese Grosso



**REGION:** Tuscany

**ALCOL:** 13,5% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Dry sausages, stewed chicken ("scottiglia"), roasted meat, poultry and "Pecorino" cheese

**NOTES:** Intense ruby red color with violet reflexes. Characteristic bouquet which reminds of red wild berries accompanied by spicy features. Very warm taste, dry and slightly tannic



# UGGHIANO

## UGGHIANO BRUNELLO DI MONTALCINO DOCG

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0,75 Lt.

GRAPE VARIETIES: 100% Sangiovese Grosso



**REGION:** Tuscany

**ALCOL:** 13,5% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Grilled meats, game, seasoned cheeses

**NOTES:** *Intense ruby red colour. Ethereal bouquet with a complex array of aromas, from violet to cloves, from wild berries to vanilla. Very warm taste, dry, full-bodied and slightly tannic*



# UGGHIANO

**UGGHIANO  
L'ALLEGRO  
NOVELLO TOSCANA IGT**

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0,75 Lt.

**GRAPE VARIETIES:** Blend of red grapes



**REGION:** Tuscany

**ALCOL:** 13,5% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Grilled meats, game, seasoned cheeses

**NOTES:** Vivacious red color tending to violet. The powerful fruity and greenish aroma called “kirsch” is typical for this wine. On the palate it is balanced with moderate acidity and delicate sweetness



# UGGHIANO

## UGGHIANO LUNARE PROSECCO DOC

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0,75 Lt.

GRAPE VARIETIES: 100% Glera



**REGION:** Veneto

**ALCOL:** 11,5% by Vol.

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

**SERVING TEMPERATURE:** 6/8°C

**FOOD PAIRINGS:** The Italian aperitif! Excellent when served with raw fish and oysters as well as commendable choice for any important occasions

### **NOTES:**

**Perlage:** rightly evanescent, with a fine and persistent perlage;

**Colour:** pale straw yellow with greenish highlights;

**Aroma:** intense, fruity with a rich scent of apple, lemon and grapefruit. It has pronounced aroma of wisteria in bloom and acacia flowers;

**Flavour:** it has a pleasant acidity, fresh flavour; Full-bodied with harmonious taste.



# UGGHIANO

## UGGHIANO VINSANTO DEL CHIANTI DOC

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0,50 Lt.

GRAPE VARIETIES: Trebbiano Toscano e Malvasia (min.60%)



**REGION:** Tuscany

**ALCOL:** 16% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Desserts, like cantucci (almond biscotti) or panforte (fruit and nut cake); Cheese, as aged pecorino cheese or other hard cheeses with a nutty flavor; Foie Gras; Dark Chocolate; Fruit-based Desserts, like fruit tarts, apple pie, or pear-based desserts

**NOTES:** *Straw-coloured yellow tending to golden. Ethereal and characteristic bouquet with hints of honey and raisins. On the palate is harmonic and velvety with a gently sweet aftertaste*



# UGGHIANO

## UGGHIANO GRAPPA DI CHIANTI

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0,50 Lt.



**REGION:** Tuscany

**ALCOL:** 40% by Vol.

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

**SERVING TEMPERATURE:** 16/18°C

**FOOD PAIRINGS:** Dark Chocolate, Aged Cheese, like aged pecorino or Parmigiano-Reggiano; Biscotti; Fresh Fruit, like grapes, berries, or figs; Almond-Based Desserts, like almond cake or amaretti cookies

**NOTES:** *Crystal clear tones and transparency, this grappa has got straw yellow hues with slightly amber reflections. Intensely fragrant, offers a rich bouquet of fruity and spicy sensations. Very harmonious and round, it flows on the palate with no sharp edges. Fine and elegant, it evolves in the final in an uncommon richness of hues*