



UGGIANO

BRUNELLO DI MONTALCINO 2014

BLEND

100% Sangiovese Grosso

REGION

Tuscany

APPELLATION

DOCG

ALC.	RS	pH	TA
14.00%	0.6g/L	3.59	5.21g/L

WINEMAKING

After crushing, the grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw color and soft tannins. After 18-22 days the wine is separated from the skins and the fermentation is completed in big oak casks.

AGING

This wine is preserved for maturation in big oak casks from Slavonia for 36 months.

STORAGE TEMPERATURE

15-18°C / 59-63°F

SERVING TEMPERATURE

18-20°C / 63-68°F

FOOD PAIRING

Grilled meats, game and seasoned cheeses.

WINEMAKER'S TASTING NOTES

Intense ruby red color. Ethereal bouquet with a complex array of aromas displaying violets, cloves, wild berries and vanilla. Very warm mouthfeel, dry, full-bodied and slightly tannic.

