



UGGIANO

PRESTIGE CHIANTI COLLI FIORENTINI 2018

BLEND

90% Sangiovese, 10% Cabernet Sauvignon

REGION

Tuscany

APPELLATION

DOCG

ALC.

13.00%

RS

0.44g/L

pH

3.42

TA

5.47g/L

91
falstaff

WINEMAKING

After crushing the 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 color and tannins from the skins. After 10-15 days the wine is separated from the skins.

AGING

The wine is aged in large oak casks of 30-60 hectoliters for 6-8 months. Storage in stainless steel tanks until bottling and, after bottling, refined in bottle for at least 6-8 months before release.

STORAGE TEMPERATURE

15-18°C / 59-63°F

SERVING TEMPERATURE

18-20°C / 63-68°F

FOOD PAIRING

Savory first courses, grilled meats and game.

WINEMAKER'S TASTING NOTES

Intense ruby red color. Pleasant bouquet with notes of violet, cherry and sour black cherry accompanied by spicy nuances. On the palate, the wine is harmonious and smooth with a persistent finish.

