



# UGGHIANO

## PRESTIGE CHIANTI RISERVA 2017

### BLEND

90% Sangiovese, 10% Canaiolo

### REGION

Tuscany

### APPELLATION

DOCG

### ALC.

13.50%

### RS

<1g/L

### pH

3.6

### TA

5.2g/L

90  
falstaff

### WINEMAKING

After crushing, the grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 28-30°C and the must is pumped over its skins twice a day to draw color and tannin. After 10-15 days the wine is separated from the skins.

### AGING

After 12-14 months aging in French oak barrels (Allier, Nevers and Vosges), the maturation continues in big oak casks of 30-60 hectoliters for a further 6-8 months. After bottling, the wine is refined for at least 12 months in bottle before release.

### STORAGE TEMPERATURE

15-18°C / 59-63°F

### SERVING TEMPERATURE

18-20°C / 63-68°F

### FOOD PAIRING

Savory pastas, grilled or roasted meats and game.

### WINEMAKER'S TASTING NOTES

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

