



UGGHIANO

PRESTIGE TOSCANA SANGIOVESE SYRAH 2016

BLEND

85% Sangiovese, 15% Syrah

REGION

Tuscany

APPELLATION

IGT

ALC.	RS	pH	TA
13.00%	0.3g/L	3.68	5.32g/L

WINEMAKING

After a soft crush, Sangiovese and Syrah grapes are fermented in different stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 25-26°C and the must is pumped over its skins to draw flavour and color. After 15-18 days both wines are separated from the skins.

AGING

The Syrah portion is aged in French oak barrels for 9 months while the Sangiovese is stored in stainless steel tanks before blending. After bottling the wine is refined for at least 3 months before release.

STORAGE TEMPERATURE

15-18°C / 59-63°F

SERVING TEMPERATURE

18-20°C / 63-68°F

FOOD PAIRING

Savory first courses, roasted meats and wild game.

WINEMAKER'S TASTING NOTES

Deep ruby red colour with violet hues. Fruity and spicy bouquet, with important reminders of cinnamon and liquorice. Dry and soft on the palate, with a pleasantly tannic finish.

