



UGGIANO

ROSSO DI MONTALCINO

2018

BLEND

100% Sangiovese Grosso

REGION

Tuscany

APPELLATION

DOC

ALC.

13.50%

RS

0.4g/L

pH

3.6

TA

5g/L

89

WINEENTHUSIAST

WINEMAKING

After crushing, the grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 18-26°C and the must is pumped over its skins twice a day to draw color and soft tannins. After 16-18 days the wine is separated from the skins and the fermentation is completed in big oak casks.

AGING

In 60 hectoliter oak casks for about 12 months and then in stainless steel tanks before bottling. Refinement in bottle for at least 6 months before release.

STORAGE TEMPERATURE

15-18°C / 59-63°F

SERVING TEMPERATURE

18-20°C / 63-68°F

FOOD PAIRING

Dry sausages, stewed chicken ("scottiglia"), roasted meat, poultry and Pecorino cheese.

WINEMAKER'S TASTING NOTES

Intense ruby red color with violet reflections. Characteristic bouquet which reminds of red wild berries accompanied by spicy notes. Very warm mouthfeel, dry and slightly tannic.

