



Uggiano Chianti Riserva “La Scoperta”

A bright and characterful, fruit-forward, Chianti Riserva from the Uggiano estate south of Florence. Six months ageing in large oak casks gives a nicely mature wine with impressive depth of flavour for this price level.

The mainly Sangiovese grapes (plus 10% Canaiolo) are harvested from hillside vineyards, and transported to the winery to be vinified. The must undergoes temperature-controlled fermentation in stainless steel. Pumping over twice a day extracts colour and tannin from the skins. After around 2 weeks, the wine is raked to large (30-60hl) oak casks for 6 months.

Vibrant black fruit aromas with a touch of spice. On the palate layers of ripe plum, blackcurrant and juicy black cherry balance spicy, developed flavours. A well-structured and complex wine with ripe tannins and bright acidity on the finish.

Drink with rich casseroles and roast meats

Producer: Uggiano

Winemaker: Giuseppe Lasapio

Country of Origin: Italy

Region of Origin: Chianti

Grapes: 90% Sangiovese / 10% Canaiolo

ABV: 13.0%

Closure Type: cork

