

Uggiano Chianti Riserva Roccialta

Another well crafted, modern and approachable Chianti from the young team at Uggiano. A fresh, youthful style with nice depth of Sangiovese fruit and remarkable value.

Winemaker Giuseppe Losapio founded Azienda Uggiano in the early 1970s, and steadily developed the estate at San Vincenzo a Torri. It is now one of the leading producers in the Chianti Colli Fiorentini zone. With 100 hectares of hillside vineyards (in both Colli Fiorentini and around neighbouring Chianti Classico, near San Casciano), Uggiano produces classic and classy Tuscan reds from the region's principal grape varieties. A core of quality runs through an unfussy, practical and exceptionally well-priced range, from bright entry level Chianti to some impressive Riserva wines. In 2015, the Losapio family sold the company to Uggiano's young but experienced management team, including commercial manager Giacomo Fossati and Daniele Prosperi, winemaker for the past 12 vintages.

After crushing, the must undergoes temperature-controlled fermentation in stainless steel (28-30°C), with pumping over twice a day to extract colour and tannin. After 10-15 days the wine is raked to large 30-60 hl oak casks for 6 months, with further refinement for at least 3 months in bottle.

On the nose aromas of black cherry, bramble fruit and hints of violet. The palate has dark, ripe plum and berry fruit with supple tannins and a long, rounded finish.

Goes brilliantly with roast lamb with rosemary and garlic or game... especially pheasant or wild boar!

Producer: Azienda Uggiano

Winemaker: Daniele Prosperi

Country of origin: Italy

Region of Origin: Toscana

Grapes: 90% Sangiovese, 10% Canaiolo

ABV: 13.5%

Closure type: cork

