

UGGIANO

CHIANTI RESERVA DOCG



REGION	Tuscany
BLEND	90% Sangiovese, 10% Canaiolo
ABV	13.5%
COLOR	Bright ruby red.
NOSE	The bouquet is fragrant and persistent. Notes of cherry and sour black cherry. On the palate, the entry is dry and lightly tannic. With time, it becomes softer and velvety with an agreeable aftertaste.
AGEING	After 12 - 14 months of aging in oak barrels (Allier, Nevers and Vosges), the maturation continues in big oak casks of 30 - 60 HL for another 6 to 8 months. After bottling, the wine is refined for at least 12 months in the bottle.
FOOD PAIRINGS	This wine is to be enjoyed with pastas, grilled or roasted meats and game.
SERVING TEMPERATURE	18° - 20° C
WINEMAKING PROCESS	After crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation temperature is contained within 28° - 30° C. The must is pumped over its skins twice a day to draw coloring substances and tannins from the skins. After 10 - 15 days, the wine is separated from the dregs to prevent solubilizations of bitter tannins.
AWARDS	Gold Medal - Mundus Vini 2016 (2012 Vintage) Silver Medal - 90 pts. - Decanter World Wine Spirits 2016 (2012 Vintage) Silver Medal - China Wines & Spirits Awards 2016 (2012 Vintage) Gold Medal - Mundus Vini 2015 (2011 Vintage) Bronze Medal - Decanted World Wine Awards 2015 (2009 Vintage) Gold Medal - Mundus Vini 2015 (2009 Vintage) Gold Medal - Mundus Vini 2014 (2008 Vintage) Bronze Medal - Decanter World Wine Awards 2011 (2007 Vintage)

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