

UGGIANO

SANGIOVESE- SYRAH DI TOSCANA



REGION	Tuscany
BLEND	85% Sangiovese, 15% Syrah
ABV	13%
COLOR	Deep ruby red with violet hues.
NOSE	Fruity and spicy bouquet with tastes of cinnamon and liquorice. Dry and soft on the palate with a pleasant tannic aftertaste.
AGEING	The Syrah wine is aged in French oak barrels for 9 months while the Sangiovese is stored in stainless steel tanks before blending. After bottling the wine, it is refined for an additional 3 months.
FOOD PAIRINGS	This wine is to be enjoyed with first courses, roasted meats and wild game.
SERVING TEMPERATURE	18° - 20° C
WINEMAKING PROCESS	<p>After a soft crushing, Sangiovese and Syrah grapes are fermented in different stainless steel tanks by selected yeasts. Fermentation temperature is contained within 25° - 26° C. The must is pumped over its skins twice a day to draw coloring substances and tannins from the skins.</p> <p>After 15 - 18 days, both wines are separated from the skins to prevent any bitterness</p>
AWARDS	Silver Medal - Mundus Vini 2015 (2014 Vintage)

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