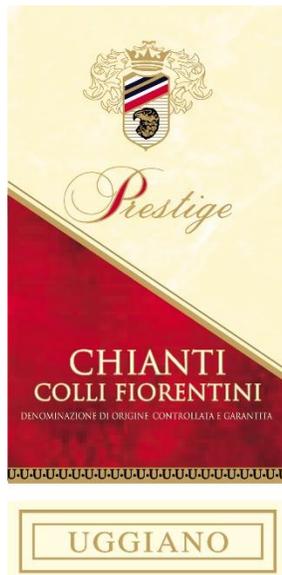


# the wine trust

HERITAGE • TRADITION • CRAFT



## Azienda Uggiano

**Owner:** Fabio Martelli / Daniele Proserpi (winemaker) / Giacomo Fossati

**Country:** Italy

**Region:** Tuscany / Chianti Colli Fiorentini

**Founded:** Early 1970s

**Annual Production:** ~75,000cs (total)

**Description:** Azienda Uggiano is nestled among monasteries, vineyards and country villas in the heart of Tuscany and dates from the early 1970s. Under new proprietors since 2014, the winery has expanded its offerings to include a wide array of wines, many of which have enjoyed significant critical acclaim both in the US and abroad.

## Wine Notes – 2019 Uggiano Prestige Colli Fiorentini DOCG

Azienda Uggiano was founded in the early 1970s in central Tuscany inspired by winemaker Guiseppe Losapio. Since 2014, Uggiano has been operated by three longtime employees, under whom, the winery has been reinvigorated and now boasts an outstanding array of wines from many of Tuscany's top appellations. Sustainably operated, Uggiano's renaissance has led to significant critical successes. This Chianti Colli Fiorentini is the most accessibly priced of Uggiano's Chiantis and offers a tremendous QPR. A 90/10 mix of Sangiovese and Cabernet Sauvignon from the hills just outside Florence, the wine is an intense ruby color with a nose of violet and sour black cherry notes. On the palate, the harmonious red and black fruit flavors are complemented by spicy nuance and a long finish. This fruity, easy-drinking beauty was awarded **90 points** by noted Italian critic Luca Maroni.

## Technical Specifications

<b>Varietal Composition:</b>	90% Sangiovese / 10% Canaiolo Nero
<b>Vineyard Region:</b>	Colli Chianti Fiorentini
<b>Vineyard Characteristics:</b>	~20 year old vines, south/southwest exposure, hilly
<b>Production Volume:</b>	~9,000 cases
<b>Soil Types:</b>	Clay soils (mainly Galestro and Alberese)
<b>Wine-Making / Vinification:</b>	Machine harvested, 100% destemmed grapes, 10-15 day temp controlled fermentation using select yeast in 150hl stainless steel tanks, daily pump-overs Aged 6-8 months (1 month on lees) in 225hl French oak barrels and 30hl oak casks, stored in stainless steel until bottling Filtered and fined, 50ml SO2
<b>Alcohol / Volume:</b>	13.0%
<b>Residual Sugar:</b>	0.44 g/L
<b>Acidity:</b>	5.47 g/L