

the wine trust

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UGGIANO

Azienda Uggiano

Owner: Fabio Martelli / Daniele Proseri (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 – 2020 Uggiano Prestige Vermentino IGT

Azienda Uggiano was founded in the early 1970s in central Tuscany, inspired by winemaker Giuseppe 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 bottlings from many of Tuscany's top appellations. Sustainably operated, Uggiano's renaissance has led to significant critical successes. This 100% Vermentino hails from hilly vineyards in Maremma on the sunny and warm Tuscan Coast. Uggiano vinifies this native Tuscan varietal entirely in stainless steel in order to preserve the wine's fruit and vibrancy. The result is a lovely straw yellow wine with green notes which features a fruity and floral nose of jasmine and peach blossom. The refreshing palate balances fruit and mineral notes, with a rich vein of acidity leading to a savory, integrated finish.

Technical Specifications

Varietal Composition:	100% Vermentino
Vineyard Region:	Maremma Toscana
Vineyard Characteristics:	~16 year old vines, western exposure, hilly
Production Volume:	~2,000 cases
Soil Types:	Clay and sand soils
Wine-Making / Vinification:	Hand-harvested, 100% whole-cluster grapes from ~15-year old vines, excellent sun exposure (west-facing vines) 12 day fermentation using select yeasts in 50hl stainless steel tanks, juice then stored 6 months in stainless steel before bottling Filtered and fined, 50ml SO ₂
Alcohol / Volume:	13.5%
Residual Sugar:	0.96 g/L
Acidity:	6.5 g/L