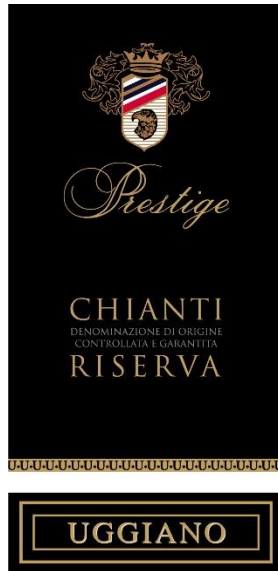


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Azienda Uggiano

Owner: Fabio Martelli / Daniele Prospero (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 – 2017 Uggiano Prestige Chianti Riserva DOCG

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 wines from many of Tuscany's top appellations. Sustainably operated, Uggiano's renaissance has led to significant critical successes. This Chianti Riserva is made from grapes grown in the clay soils of the Colli Chianti Fiorentini. Hand-harvested grapes are fermented in stainless steel and then aged for 12-14 months in French oak barrels, followed by 6-8 months in large oak casks. The result is a deep violet wine featuring notes of cherry, red berries and vanilla, with a round finish and lovely integrated tannins.

JAMES SUCKLING.COM  - 90 points

falstaff - 90 points

Technical Specifications

Varietal Composition:	90% Sangiovese / 10% Canaiolo Nero
Vineyard Region:	Colli Chianti Fiorentini
Vineyard Characteristics:	~20 year old vines, southwest exposure, hilly
Production Volume:	~5,000 cases
Soil Types:	Clay soils
Wine-Making / Vinification:	Hand-harvested, 100% destemmed grapes from ~20-year old vines, south west-facing, 10-15 day fermentation using select yeasts in 150hl stainless steel tanks Aged 12-14 months (1 month on lees) in 225hl French oak barrels (Vosges, Allier, Nevers) followed by 6-8 months in 30hl oak casks Filtered and fined, 30ml SO ₂
Alcohol / Volume:	13.5%
Residual Sugar:	0.4 g/L
Acidity:	5.08 g/L

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A medium-bodied red with aromas of walnuts, dried blackcurrants, dried leaves and a hint of lavender. Refined tannins and more savory notes on the palate. Slightly austere finish. Drink or hold.

90 Points, James Suckling (Dec. 2020)