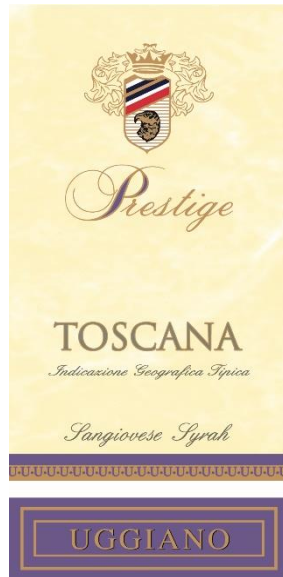


# the wine trust

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 Toscana Sangiovese Syrah 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 Sangiovese-Syrah blend merges Sangiovese's fruity accessibility with the depth and spice of Syrah. This intense ruby red and violet wine features a fruit-driven nose that has undertones of cinnamon and liquorice and a dry, soft and round palate with delicate tannins and a long finish.



- (LUCA MARONI) 90 points

## Technical Specifications

<b>Varietal Composition:</b>	85% Sangiovese / 15% Syrah
<b>Vineyard Region:</b>	Colli Chianti Fiorentini
<b>Vineyard Characteristics:</b>	~20 year old vines, southwest exposure, hilly
<b>Production Volume:</b>	~6,000 cases
<b>Soil Types:</b>	Clay soils (mainly Galestro and Alberese)
<b>Wine-Making / Vinification:</b>	Mechanically-harvested, 100% destemmed grapes from ~20-year old vines, south west-facing, following soft crush 15-18 day fermentation using select yeasts in 150hl stainless steel tanks Syrah aged 9 months in French oak barrels, Sangiovese stored in stainless steel prior to bottling, filtered and fined, 30ml SO2
<b>Alcohol / Volume:</b>	13.0%
<b>Residual Sugar:</b>	0.4 g/L
<b>Acidity:</b>	5.34 g/L