



## Uggiano Roccialta, Chianti DOCG 2022

INIUG001 AZIENDA UGGIANO TOSCANA, ITALY

13% | 6 x 75cl | Cork

Sangiovese 90% , Canaiolo 10%

Vegetarian, Vegan

*Appealingly fruity style of young Chianti which  
combines ripe sappy fruit with classic spicy  
Sangiovese characters.*

**Boutinot**  
WINES

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## PRODUCTION

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The Sangiovese and Canaiolo grapes are sourced from Uggiano's vineyards - which stretch over the hillsides joining Montespertoli with Montelupo Fiorentino and San Casciano Val di Pesa. After pressing, the grapes undergo temperature-controlled fermentation in stainless steel using selected yeasts - with pumping over twice a day. After 10-15 days the wine is racked and fermentation finished in cement tanks.

## TASTING NOTE

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Fresh and appealing on the nose with plenty of ripe red fruits and a hint of spice. Fresh and juicy sour cherry characters on the palate, richly-flavoured, with supple and abundant red fruit balanced by vibrant acidity and ripe tannins.

## FOOD MATCH

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Roasted and grilled meats, picci pasta with rabbit ragu.

## AWARDS

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### 2019 Vintage

**Gilbert et Gaillard 2020**

GOLD

## NOTES