



Wine Information Sheet

Producer Name: Azienda Uggiano S.r.l.
Wine Name: Sangiovese di Toscana I.G.T. "Montesperso"
Appellation: Toscana I.G.T.
Vineyard Name: n/a
Vintage: 2008
Varietal(s): 100% Sangiovese di Toscana
Barcode: 812571005175
Alcohol: 12,5% by vol.
Residual Sugar: 1,9 g/l
Total Acidity: 5,50 g/l (Tartaric acid)
PH: 3,55

Maturation: See Winemaking notes

Production: See Winemaking notes

Winemaking Notes: After a soft crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation's temperature is contained within 28-30°C and the must is pumped over its skins twice a day to draw flavourings and colouring substances. After 10-15 days, wine is separated from the skins and the fermentation is completed in cement tanks. Storage in stainless steel tanks until bottling. Refinement in bottle for 2 months.

Estate/Vineyard Notes: Next to Montespertoli castle, in a majestic context of monasteries, churches, country houses and villas, rise the Azienda Uggiano's cellars. The vineyards of the Company spread out along the slopes which join the village of Montespertoli with Montagnana, San Casciano V.P. and San Vincenzo a Torri, at an altitude of 250-300 m. above sea level.

Tasting Notes: Ruby red colour, with violet hues. Fragrant and persisting bouquet which reminds of the cherries and the violet flowers. Dry, soft and well-balanced on the palate, with a persisting aftertaste.

Food Pairing: Savoury first courses, roasted and stewed meats.

