

Uggiano Brunello di Montalcino



Producer: Azienda Uggiano
Winemaker: Daniele Prosperi
Country of Origin: Italy
Region of Origin: Toscana
Grapes: Sangiovese 100%
ABV: 14%
Case Size: 6x75cl
Vintage: 2012
Closure Type: Cork



The One-Liner

Truly excellent 'entry level' Brunello - muscular and richly-flavoured as Brunello should be

Tasting Note

Aromas of forest fruits and violet, with a hint of clove on the nose. The palate has more wild berry, black cherry, plum and sweet spice characters with notes of toasty oak. The firm structure is balanced by vibrant acidity.

Producer Details

Azienda Uggiano was established in the early 1970s by oenologist Giuseppe Losapio. He steadily developed the estate, at San Vincenzo a Torri near the river Pesa, to become one of the leading producers in the Chianti Colli Fiorentini zone.

100 hectares of hillside vineyards are owned or leased, in both Colli Fiorentini and around neighbouring Chianti Classico, near San Casciano, from which Uggiano produce consistently well-made Tuscan reds. A core of quality runs through an unfussy, practical and exceptionally well-priced range, from bright entry level Chianti to some impressive, classically styled Riserva wines.

In 2015, the Losapio family sold the company to Uggiano's young but experienced management team, including commercial manager Giacomo Fossati and Daniele Prosperi, winemaker for the past 12 vintages.

In The Winery

After crushing, grapes undergo temperature-controlled fermentation in stainless steel tanks using selected yeasts. The must is pumped over the skins twice a day to add colour and tannin. After 18-22 days the wine is raked to large Slavonian oak casks, where it matures for the next 36 months.

Food Recommendations

Grilled meats (great with wild boar or pheasant if you have any handy!) - or with Tuscan Pecorino cheese.