

San Vincente

Region:
Chianti

Grapes:
Sangiovese, Canaiolo

ABV:
13.5 %

What:

It's the ultimate food wine for everything from weeknight pizza and hearty spaghetti Bolognese to charcuterie and simple roast chicken. Chill it slightly and capture the easygoing spirit of a Tuscan afternoon!

Where:

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.

Barcode:
8006600102320

Sales Info:
750ml ,Case12 ,33.00 lb.

Palletization:
75 cases / 5 Layers



Food Pairings:

Recommended for first courses, white meats, cold cuts and roasts. Serve slightly chilled.

Tasting Note:

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

