

San Vincente

Chianti Riserva

Region:
Chianti

Grapes:
Sangiovese

ABV:
13.5 %

What:

Patently aged to perfection, this Sangiovese-driven beauty whispers tales of sun-drenched vineyards and ancient Italian stone.

Where:

Grapes are sourced from the oldest vines on Uggiano's Colli Fiorentini and Classico properties. After crushing, the grapes are fermented in stainless steel with selected yeasts. The must is pumped over the skins twice a day. After 10-15 days the wine is racked to French oak barriques (Allier, Nevers and Vosges) where it matures for around 12 months. Then it spends a further 6-8 months ageing in large oak casks (30-60 hl), with at least 12 months refinement in bottle before release.

Barcode:

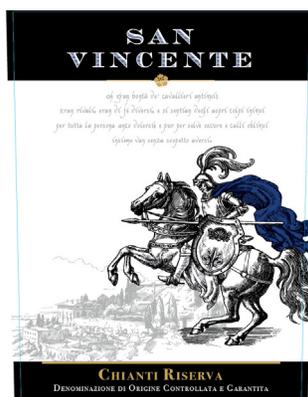
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Sales Info:

750ml ,Case12 ,33.0 lb.

Palletization:

75 cases / 5 Layers



Food Pairings:

Pici pasta and ragout, or pappardelle pasta with porcini mushrooms.

Tasting Note:

Warm, rich aromas of black cherry, dried fruits, spice and lightly balsamic notes. Richly flavoured and generous on the palate - with spicy, meaty notes balancing plum characters, fresh cherry acidity and lightly herbal characters. A well structured and integrated wine with great concentration and complexity.

