

FINE WINES

Uggiano Tuscany, Italy





Uggiano Prestige Vermentino IGT 2021

SKU 211511 | 12x750 ml | Spec \$18.49 Wholesale

Profile

The Vermentino *Prestige* of Uggiano comes to life from the pristine Tuscan hills. It is made from only Vermentino grapes, which macerate at controlled low temperatures for 12-15 hours. This is followed by soft pressing and fermentation of the first juice at a temperature of 18-22 ° C, then moving on to the aging phase which continues, in stainless steel, until the day of bottling.

It has a straw yellow color with greenish reflections. The nose smells of yellow pulp fruit, with floral references of jasmine and peach flowers. The palate is fresh and mineral, characterized by a pleasant final persistence.

Winery Information

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.

Located at altitudes of 250-300 metres, the vineyards of Azienda Uggiano stretch over 100 hectares of hillside vineyards in both Colli Fiorentini and around neighbouring Chianti Classico, near San Casciano, from which Uggiano produce consistently well-made Tuscan wines. 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.

PRESIDENT
RAYMOND SIGNORELLO
604 418 9463 | ray@evolutionfinewines.com

VICE PRESIDENT
JASON MISTAL
604 376 5426 | jmistal@evolutionfinewines.com