



EVOLUTION

FINE WINES

Uggiano
Tuscany, Italy



UGGIANO



Uggiano Roccialta Chianti Riserva DOCG 2019

SKU 037969 | 12x750 ml | Spec
\$16.99 Wholesale

Profile

The wine is made up primarily of Sangiovese 90% with a little Canaiolo 10%, traditionally used for its fruitiness and to soften tannins. With 6 months in oak the wine has retained a fair amount of its fruitiness, but still shows great typicity.

The Roccialta Chianti Riserva is laced with dark cherry, plum, leather and tobacco, along with hints of bramble fruit and violet. The palate has dark, ripe plum, fig and berry fruit with supple tannins and a long, rounded finish. This Riserva delivers solid quality for the money.

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.

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