

# Niccolò da Uzzano



## DENOMINATION

Chianti Classico DOCG

## BLEND

Sangiovese 100%

## VINEYARD

300 meters above the sea - Chianti Classico area  
Mostly clay limestone with shale formations

## HARVEST

From late September to mid-October by hand  
with selection of the grapes in the vineyard

## VINIFICATION AND REFINING PROCESS

Fermentation: in red, with maceration on the skins for 15 days. Ageing: At least 1 year in cement or steel vats and 6 months in large wooden barrels. Bottle ageing: 3 months

## TASING NOTES

Color: lively red, tending to garnet  
Aroma: Intensely winey, scent of violet with a prominent elegant character with ageing  
Taste: Harmonic, dry, sapid, slightly tannic

## ALCOHOL

13,5 %

## SERVING TEMPERATURE

64°F

## FOOD PAIRINGS

Main courses, red meats and roasts, game birds and furred, mature cheeses.