

Boutinot

WINES

San Vincente Chianti Riserva, 2017

Another well crafted, modern and approachable Chianti from the young team at Uggiano. A fresh, youthful style with nice depth of Sangiovese fruit with a remarkable value.



90% Sangiovese, 10% Canaiolo

DOCG Chianti

Toscana, Italy

Red Wine

13.5%

Cork

HOW IT'S MADE

After crushing, the must undergoes temperature-controlled fermentation in stainless steel between 82° to 86°F (28° to 30°C). Pumping happens twice a day to extract color and tannins. After 10-15 days, the wine is racked to large oak casks for six months, with further refinement for at least three months in bottle.

TASTING NOTES

Aromas of black cherry, bramble fruit and hints of violet. The palate has dark, ripe plum and berry fruit with supple tannins and a nice long, rounded finish.

FOOD MATCH

This Chianti goes great with salami and aged cheeses. Grilled meats or game dishes are a perfect pair too. Should be served at about 64°F (18°C).

ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size 12 x 750ml

Bottle Barcode 8006600102337

Capsule Type Poly laminate

Pallet Details 75 cases per pallet / 5 layers