

**CASTELLACCIO – TOSCANA IGT – MESSO IN BOTTIGLIA DA FATTORIA UCCELLIERA NELLE
PROPRIE CANTINE DI FAUGLIA – TOSCANA – ITALIA 13,5% 2007**

**FATTORIA UCCELLIERA DI POGGIANTI M. ELENA – VIA PONTITA 26 – FAUGLIA – TOSCANA –
ITALIA**

Uvaggio: Sangiovese e Cabernet Sauvignon

Vino maturato per 14 mesi in piccole botti di rovere. Non filtrato.

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COLOUR: ruby with garnet reflections

FLAVOURS: potpourri of red flowers, ribes, blackberries, blueberries, chocolate, white pepper, wet grass and balsamic note

TASTE: alcoholic dryness and softness; great structure and not so evident sapidity (mineral notes); the final is wild fruits flavoured and the gustative aromatic persistency is about 6/7 seconds

PAIRING: jugged hare

- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The sour tendency of the recipe is counterweighing the softness of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine