

**CHIANTI DOCG – SELEZIONE UCCELLIERA – MESSO IN BOTTIGLIA DA FATTORIA UCCELLIERA
NELLE PROPRIE CANTINE DI FAUGLIA – TOSCANA – ITALIA 14% 2009**

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

**Uve di Sangiovese e Canaiolo. Vinificato in acciaio e maturato per un breve periodo in piccole
botti di rovere.**

www.uccelliera.com

COLOUR: ruby

FLAVOURS: wild strawberries, black olives, black ribes, mature blackberry, ivy, wild rose and
peony

TASTE: alcoholic dryness and sapidity (mineral notes); good structure and good tannins
(astringency and bitterness); the gustative aromatic persistency is about 5/6 seconds

PAIRING: grilled T-bone steak

- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the bitter sensation of the tannins
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine