

GINEPRAIA (sangiovese 70% + cabernet sauvignon e petit verdot in parti uguali) – ROSSO DI TOSCANA IGT – MESSO IN BOTTIGLIA DA FATTORIA UCCELLIERA NELLE PROPRIE CANTINE DI FAUGLIA – TOSCANA – ITALIA 13,5% 2012

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

BOTTIGLIA N°11.681 DI 14.500

www.uccelliera.com

COLOUR: ruby with purple reflexes

FLAVOURS: cherry, strawberry, vegetal note, geranium and violet

TASTE: it is mellow and the tannins are measured; the structure is not so important and the salivation is pretty good; the final is lightly bitter and cherry flavoured; the gustative aromatic persistency is about 5 seconds

PAIRING: fresh cheese

- The succulence of the cheese is compensating for the astringency of the tannins
- The fatness of the cheese is countervailing the salivation of the wine
- 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