

**LUPINAIO (sauvignon+viognier) – TOSCANA IGT – MESSO IN BOTTIGLIA DA FATTORIA UCCELLIERA NELLE PROPRIE CANTINE DI FAUGLIA – TOSCANA – ITALIA 13,5% 2011**

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

[www.uccelliera.com](http://www.uccelliera.com)

**COLOUR:** intense straw yellow with golden reflections

**FLAVOURS:** white pear, wet grass, wisteria and apricot leaf

**TASTE:** mellow and structured; alcoholic dryness and salivation in the same time; the gustative aromatic persistency is about 5/6 seconds

**PAIRING:** gilthead with vegetables

- The sour tendency of the food is counterweighing the softness of the wine
- The fatness of the food 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