

**TROVARSI – 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 Syrah in parti uguali**

**Vinificazione in acciaio e affinamento 12 mesi in legno**

**“Dall’omonima Villa Trovarsi situata in Fauglia, un tempo proprietà delle sorelle Abba. Luogo di incontro culturale e fonte di ispirazione artistica dello scrittore Luigi Pirandello. Auguriamo a chi beve questo vino di ‘trovarsi’ ... “**

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

**COLOUR:** intense ruby

**FLAVOURS:** lemon peel, orange flowers, coffee, liquorice, pink pepper, green olives, ivy, wet petals of rose and leather

**TASTE:** soft and alcoholic; tannic astringency and sapidity (mineral notes); the final is plum flavoured; the gustative aromatic persistency is about 7/8 seconds

**PAIRING:** Buffalo steak

- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) 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