



# UGOLFORTE 2017

BRUNELLO DI MONTALCINO DOCG

This wine is produced from vineyards averaging 20-25 years old, located between 250 and 400 meters above sea level, in Castelnuovo Dell' Abate, in the southeast quadrant of Montalcino. The soil is poor and rocky, mainly composed of clay and tuff, with some mixed sandstone and marl at different elevations. Organic viticulture is based on respectful methods toward the environment, allowing a natural, balanced low production of grapes, entirely harvested by hand and carefully quality-selected. Vinification is in oak vats, with long macerations. This wine aged for 36 months in 30 and 50hl Slavonian oak casks. It was bottled in July 2020. The name Ugolforte refers to a well-known bandit who led the uprising of Montalcino against the domination of Siena during the XII century. The wine was bottled in April 2024.

From one of the hottest and driest vintage ever, thanks to a maniacal selection of the grapes and a well-timely harvest – from August 25th to September 27th - we were able to achieve an excellent richness of fruit and acidity. The wine shows up depth and structure. The strict selection has dismissed the more caloric components with the result that even the bouquet is surprisingly lively, with full ripe fruit notes and an enveloping spicy finale. It's rich in structure, with sweet tannins at the entrance and a long, savory finish. Well paired with venison and game, it fits perfectly with the local preparations of wild boar, moist braised red meat, excellent with hard cheese of medium seasoning.

July 2020

Leonardo Berti, Winemaker  
Luca Marrone, Chief Winemaker

## DENOMINATION

*Brunello di Montalcino*  
DOCG

## COMPOSITION

*Sangiovese 100%*

## ALCOHOL

*14% vol.*

## APPEARANCE

*Ruby red with garnet highlights*

