



UGOLFORTE 2018

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 December 2022. 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.

A cool, moist year, compared to the general trend of the previous years. The harvest started on September 12th and ended on October 4th. The picking was highly diversified, with multiple passes over the same area, in order to give clusters time to perfectly ripen. The grapes selected for Ugolforte Brunello come from the vineyards overlooking the Val d'Orcia; the clay soils and ravine formations contribute to the wine's juiciness and dense structure. In this vintage, the enveloping nature of the fruit and the balance of the palate components are quite pronounced, yielding a forceful yet silky wine.

February 2023

Leonardo Berti, Winemaker
Luca Marrone, Chief Winemaker

DENOMINATION

Brunello di Montalcino
DOCG

COMPOSITION

Sangiovese 100%

ALCOHOL

14% vol.

APPEARANCE

Ruby red with garnet highlights

