



UGOLFORTE 2019

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 May 2023. 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.

Labelled by all as the vintage of the century, from an oenological point of view, for its near-perfect weather for winegrowing, 2019 gifted us an Ugolforte that is more appealing, approachable, yet eminently cellarable as well. The grapes reached peak ripeness in every parcel and the harvest took place in textbook time, starting in the first third of September and finishing in late October. This vintage of Ugolforte displays an intensely-aromatic nose, with a constant duet of floral and fruit notes, backgrounded by crisp wild herbs and hints of pungent balsam. The palate is broad and full, with considerable weight, while pronounced but fine-grained tannins are complemented by a continuous vein of acidity that animates the wine from first to last.

November 2023

Leonardo Berti, Winemaker
Luca Marrone, Chief Winemaker

DENOMINATION

Brunello di Montalcino
DOCG

COMPOSITION

Sangiovese 100%

ALCOHOL

13,5% vol.

APPEARANCE

Ruby red with garnet highlights

