



UGOLFORTE 2020

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.

The hallmarks of Ugolforte 2020 are the vivacious crispness and pleasurability immediately obvious on the nose. The growing year brought copious but not excessive rainfall at just the right moments for vine growth, and heat spells were absent during the summer, allowing a gradual, well-balanced ripening of the fruit. Harvest started a few days later than average, and the clusters arrived in the cellar in perfect health, with a beautiful balance between sugars, acidity, and tannins. The result was a wine of impressive refinement, with elegant hints of violets and wild berryfruit, which continue into the finish. Dense, velvety tannins are well supported by an acidic thrust that keeps the palate at once crisp and intense.

October 2024

Leonardo Berti, Winemaker
Luca Marrone, Chief Winemaker

DENOMINATION

Brunello di Montalcino
DOCG

COMPOSITION

Sangiovese 100%

ALCOHOL

14% vol.

APPEARANCE

Ruby red with garnet highlights

