



UGOLFORTE RISERVA 2018

BRUNELLO DI MONTALCINO DOCG RISERVA

Ugolforte is grown in vineyards averaging 20-25 years old, lying at elevations between 250-400 metres in Castelnuovo Dell'Abate, in the southeast quadrant of Montalcino. The soils are nutrient-poor and rocky, composed largely of clay and tuff, with admixtures of clay and galestro marl. Organic management based on practices deeply respectful of the environment encourages a totally natural vegetation-crop balance with a low crop per hectare. All the grapes are hand-harvested, with meticulous in-vineyard quality selection. Fermentation is in oak vats, with lengthy macerations, after which the wine matures for 42 months in 30hl Slavonian oak ovals. It was bottled in June 2023. The wine is named for Ugolforte, a famous local brigand who in the 12th century led the Montalcino populace against the Sienese occupation.

Ugolforte is grown in the highest vineyard parcel on the San Giorgio estate, where the quality characteristics are at their most pronounced. Abundant pebble content and iron-rich minerals predominate in nutrient-poor soils, yielding wines with decisive, intense personalities, easily perceivable right from the first impressions of the bouquet. Maceration on the skins lasts more than 40 days, followed by nearly 4 years' of maturation in large 30hl oak ovals. The acidity, classic to the area's soils, bolsters the palate through its entire length, complemented by a dense, well-balanced suite of tannins. The overall impact of the wine is increased by the powerful elegance characteristic of the 2019 vintage, one of the most memorable of recent decades.

October 2024

Leonardo Berti, Winemaker
Luca Marrone, Chief Winemaker

DENOMINATION

Brunello di Montalcino

Riserva DOCG

COMPOSITION

Sangiovese 100%

ALCOHOL

13,5% vol.

APPEARANCE

Ruby red with garnet highlights

