



UGOLFORTE 2021

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. 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 climatically demanding year, 2021 benefited from excellent winter water reserves followed by a hot, dry summer that proved ideal for cultivating Sangiovese under organic regime. The harvest was brought forward by a few days to preserve the fruit's fragrance and acidity – both essential for balancing a tannic structure of notable depth. The long aging in large casks has polished and refined the wine's texture, revealing a dense yet silk-threaded tannin weave. Ugolforte 2021 is a wine of poise, elegance and remarkable aging potential.

November 2025

Leonardo Berti, Winemaker
Luca Marrone, Chief Winemaker

DENOMINATION

Brunello di Montalcino
DOCG

COMPOSITION

Sangiovese 100%

ALCOHOL

14% vol.

APPEARANCE

Ruby red with garnet highlights

