



**BRUNELLO DI MONTALCINO DOCG**

# Ugolforte

## VINIFICATION

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 spontaneous fermentations with indigenous yeasts and long macerations. This wine aged for 30 months in 30 hl Slavonian oak casks.

## TASTING

"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." Leonardo Berti, Winemaker



## COLOR

**Ruby red, tending to garnet**

## ALCOHOL

**14%**

## GRAPE VARIETY

**100% Sangiovese**