



PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family
Winemaker: Luca Marrone
Total acreage under vine: 62
Estate founded: 1982
Winery production: 51,000 Bottles
Region: Toscana
Country: Italy

Ugolforte Brunello di Montalcino 2012

WINE DESCRIPTION

The name "Ugolforte" comes from a well-known bandit which during the XII century has led the rebellion of Montalcino's people against the power of Siena.

ABOUT THE VINEYARD

This wine is produced from averagely 15-20 years old vineyards, placed between 250 400 meters above sea level. The soil is rich with skeleton; there is also a major presence of clay with big portion of tufaceous outcrops. The climate is mild and Mediterranean with nearly constant winds. A viticulture totally based on respectful methods and principles toward the environment allows a spontaneous productive balance of about 4 tons per hectare of grapes, completely harvest by hand and carefully selected.

WINE PRODUCTION

The fermentation takes place in stainless steel tanks with gentle and repeated pumping over, allowing long maceration and slow release of the only noble and fully ripe tannins. The ageing is carried on in brand new small French barrels (30% of time) and secondly in used small French barrels (70% of the time), where the wine will age for 12 months. The ageing keeps going in 30 and 50 HI Slavonian oak casks for additional 24 months. The bottle refinement is at least 12 months of period.

FOOD PAIRING

Well paired with venison and game, fits perfectly with the local preparations of wild boar, moist braised red meat, excellent with hard cheese of medium seasoning.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Brunello di Montalcino DOCG
Vineyard size:	61 acres
Soil composition:	Calcareous and Clay
Elevation:	787 feet
Exposure:	Various
Year vineyard planted:	1979-2014
Average Vine Age:	25 years
Harvest time:	September
First vintage of this wine:	1985
Bottles produced of this wine:	1,500

WINEMAKING & AGING

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days days
Fermentation temperature:	75-86 °F
Maceration technique:	Pumpovers
Length of maceration:	30 days days
Malolactic fermentation:	Full
Fining agent:	no fining
Type of aging container:	Barrels
Size of aging container:	50 hl & 225 L
Age of aging container:	10 years
Type of oak:	Slavonian
Length of aging before bottling:	36 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0.5 g/L
Acidity:	5.8 g/L
Dry extract:	27.4 g/L