



PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family
Winemaker: Luca Marrone
Total acreage under vine: 62
Estate founded: 1982
Winery production: 52,000 Bottles
Region: Toscana
Country: Italy

San Giorgio Ugolforte Brunello di Montalcino 2019

WINE DESCRIPTION

The San Giorgio estate vineyards are essentially a continuation of the coveted Poggio di Sotto site in Castelnuovo dell'Abate. As such, the Sangiovese Grosso cultivated here benefits from the same climatic conditions, soils, and exposures as its world-renowned sibling. As part of the Collemassari Group of estates, San Giorgio's vines are now managed and vinified by the same world-class winemaking team of Tuscan icons, Poggio di Sotto and Grattamacco.

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.

This wine is produced from the estate's most mature vines (20 years old on average), situated between 250 and 400 meters above sea level. The soil is rich with calcareous deposits and clay. The climate is mild and Mediterranean with nearly constant winds, creating an ideal environment for minimally invasive viticulture.

The fermentation takes place in stainless steel tanks with gentle and repeated pumping over, allowing a long maceration and slow release of noble and fully ripe tannins. Aging is carried out in 30hl oak casks over a period of 24 months.

TASTING NOTES

San Giorgio Ugolforte presents a dark core of red and black berry fruit layered with earth, leather, smoke, and herbs. Complex and elegant, the wine is full on the palate and firm in tannin structure. Refreshing acidity frames a graceful finish. Classic Brunello di Montalcino.

FOOD PAIRING

Traditionally paired with game and hardy, autumnal fare, Brunello di Montalcino is one of the world's great red wines. Enjoy with a celebratory meal or contemplate alone as a true "Vino da Meditazione".

VINEYARD & PRODUCTION INFO

Production area/appellation:	Tuscany/Brunello di Montalcino
Vineyard size:	61
Soil composition:	Calcareous and Clay
Elevation:	787 feet
Exposure:	Various
Year vineyard planted:	1979-2014
Harvest time:	September
First vintage of this wine:	1985
Bottles produced of this wine:	52,000
Average Wine Age:	25 years

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Oak Vats 50hL & 70hL
Length of alcoholic fermentation:	15 days days
Fermentation temperature:	75-86 °F
Maceration technique:	Pumpovers
Length of maceration:	3-4 weeks days
Malolactic fermentation:	Full
Fining agent:	no fining
Type of aging container:	Oak Casks
Size of aging container:	30hL
Age of aging container:	10 years
Type of oak:	Slavonian
Length of aging before bottling:	42 months
Length of bottle aging:	12 months
Total SO ₂ :	90 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.56
Residual sugar:	<0.5 g/L
Acidity:	5.41 g/L
Dry extract:	28.6 g/L