



TENUTA DELL'UGOLINO MALTEMPO

certified organic*

Tenuta dell'Ugolino was founded in 1983 by Costantino Petrini and is one of the small band of independent wine-making domains in the run up from the Adriatic plain to the Apennines summit. These hills are made of a thick layer of limestone from when they were once a seabed. This soil, combined with oceanic winds funneling up the east-west valleys and the diurnal shifts thanks to the mountains, enables the Marche, and now Costantino's son, to make one of the great white wines of Italy: Verdicchio.



VINEYARD

- Site:** Named after a little river that runs by the vines in Castelplanio. The name translates as bad weather, but it had a positive connotation because there was once a mill on this watershed; if the watershed got a little angry and agitated, that meant more power for the mill!
- Soil:** Sedimentary limestone siliceous with marls and clay.
- Vines:** The vines are on 7.5 acres with an average age of 15 years. Harvested by hand in stages. *Certified organic in Italy by Valoritalia, but not in America by the USDA.
- Varieties:** Verdicchio, aka Trebbiano di Soave, grown in the Marche since at least the Renaissance.

CELLAR

- Élevage:** Made in tank via the Charmat method: the secondary fermentation takes place in tank, and the natural CO2 is captured in the wine.
- Production:** ~900 cases.
- Profile:** Savory and super fresh with subtle notes of pineapple and scents of white flowers. You don't get bored with this wine!
-