



# TENUTA DELL'UGOLINO VIGNETO DEL BALLUCCIO


certified organic\*

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Tenuta dell'Ugolino was founded in 1983 by Costantino Petrini and is one of the small band of independent wine-making domaines 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.

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## VINEYARD

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- Site:** On the winery grounds in Castelplanio at 665 feet and facing south-southwest.
- Soil:** Sedimentary limestone siliceous with marls and clay.
- Vines:** The vines are the estate's cru on a 3.7-acre parcel. \*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:** Ferments are spontaneous. Aging in stainless steel over winter and then in bottle for a minimum of five months prior to release.
- Production:** ~800 cases maximum.
- Profile:** An intense, savory and age-worthy wine, loaded with fruit underpinned with excellent structure.
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