

Tenuta dell'Ugolino Sparkling Verdicchio "Maltempo"



Tenuta dell'Ugolino was awarded *Moneta* by Slow Wine 2026 (*Moneta* = awarded to wineries whose wines express excellent quality and an excellent quality/price ratio).



Sparkling Verdicchio "Maltempo" NV

This is Andrea Petrini's sparkling wine, made entirely of Verdicchio and given its secondary fermentation by the Charmat bulk process, where the wine undergoes its second fermentation in tank, rather than in bottle. The wine offers up a bright and impressively complex bouquet of green apple, lime, green olive, chalky soil tones, citrus zest and dried flowers. On the palate the wine is bright, full-bodied, focused and complex, with a lovely core of fruit, excellent minerality and grip, frothy mousse and a long, bone dry and beautifully balanced finish. This is the first sparkling Verdicchio I have ever tasted and it is most impressive! I would love to see an example one day fermented in bottle, rather than in tank, just to see what it would be like with more elegantly textured mousse. But, this wine is absolutely loaded with personality! 2026-2035+.

89 pts- John Gilman, View from the Cellar, April 2026