



PRODUCER PROFILE

Winery Owner(s):
The Pellegrini family
Winemaker:
Nicola Scottini, Winemaker &
Daniel Schuster, Agronomist
Winery Founded:
1996
Region:
Tuscany

WINE STORY

As the winery's most important and awarded wine, Sor Ugo represents the elegance and strength of Bolgheri. A "Super Tuscan" Bordeaux-blend created by the prominent enologist Tibor Gal, it is named after Ugo, the first Pellegrini family member who started to work with grapes and wines a century ago (Sor is an old honorific, short for Signor).

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	On the Strada Bolgherese outside of the town of Bolgheri (in Maremma)
ELEVATION:	80 meters
SOILS:	Sand, clay, and limestone
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	23 years (planted 1995)
YIELD:	6,000 kg per hectare
GRAPES:	50% Cabernet Sauvignon, 30% Merlot, 13% Cabernet Franc, 7% Petit Verdot
TYPE OF YEAST:	Selected
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in barriques
FILTRATION:	Microfiltration
AGING CONTAINER:	225-liter barriques of French oak; 50% new, 50% once used
AGING TIME:	18 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	30,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	15.00%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	34 g/l